

SILVERSTREAM



SINGLE VINEYARD
DENMARK WESTERN AUSTRALIA

SINGLE VINEYARD

2017 Chardonnay

WINE-MAKING

The fruit was hand-picked, chilled overnight to retain aromatics and whole bunch pressed direct to barrel. Various yeast cultures including natural/wild were used to provide complexity during fermentation. The wine was fermented in 100% French oak (40% new and balance seasoned) to dryness under temperature controlled conditions. Only a small portion of the wine was allowed to complete malo-lactic fermentation for complexity and mouthfeel. Regular battonage is employed to allow for optimal structure in the wine.

TECHNICAL ANALYSIS

TA - 7.7

pH - 3.25

Alc/Vol - 13.5%

TASTING NOTE

Lifted aromas of toasted cashew nut, melon, white peach, gun flint and a squeeze of pink grapefruit.

Dry, evident acidity with a rich flavour profile of grapefruit, cucumber and white stonefruit aptly supported by the spicy French oak. The wine has complexity, balance and a long finish.

AWARDS/REVIEWS

90 Pts - The Wine Pilot, October 2020

