



ROAD 13



2018 JACKPOT CHARDONNAY

FIELD REPORT

The fruit for this wine is from the Road 13 Castle Vineyard on the Golden Mile Bench. This site is fantastic for growing Chardonnay and uses the best vineyard practices, which makes the Winemaker's job in the cellar much easier. Low yield, some old vines, and excellent dirt made this wine, but responsible irrigation practices and canopy management didn't hurt either. The end result of good farming is grapes bursting with flavour.

WINEMAKER'S NOTES

The Chardonnay block was picked when the grapes were optimally ripe and the flavours fully developed. The grapes were pressed, whole cluster, to a low juice yield and wild yeast was encouraged in order to deliver a more complex wine. Fermentation took place in French oak at warm temperatures. The lees were stirred every week for 5 months before the final blend was assembled, then aged in neutral oak barrels for a further 5 months prior to bottling.

TASTING NOTES

This Chardonnay begins with a burst of ripe pineapple, creme fraiche, and vanilla on the nose. This is followed by a rich and balanced palate with notes of grilled pineapple, and creamy lemon curd leading to a lengthy finish with notes of creamy caramel.

PERFECT PAIRINGS

Dungeness Crab. Atlantic Lobster. Fresh corn on the cob.

BLEND

100% CHARDONNAY

CHEMISTRY

PH 3.7

ALC 13.9%

TA 5.7 G/L

RS 2.6 G/L

PRODUCTION

195 CASES

SKU