

# CAMBRIDGE CROSSING

## CHARDONNAY

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### GRAPE VARIETIES RATIO (%) & SOURCE:

Chardonnay ex South Australia

### HARVEST DATE:

February & March

### WOOD DETAILS:

Nil

### VINTAGE CONDITIONS:

The growing season began after excellent late Winter and early Spring rains had replenished the soil profiles. Mild weather at flowering led to an even fruit set across our Chardonnay vineyards resulting in full flavoured bunches. The weather leading up to and including the harvest period will be remembered for being dry and exceptionally mild, which has resulted in Chardonnay grapes that have retained their freshness, acidity and are wonderfully aromatic and expressive.

### WINEMAKING/VITICULTURE:

The Chardonnay for this wine is sourced from vineyards in South Australia, where our access to the latest clonal and rootstock combinations continues to deliver outstanding fruit typified by stone fruit, melon and grapefruit flavours. Our winemaking is focused on minimal intervention with use of wild yeasts, malolactic fermentation, lees contact and subtle oak to give our Chardonnay depth, complexity and personality.

### TERROIR/SITE:

The Chardonnay is grown on a range of red sandy soils over limestone. Carefully controlled irrigation of these individual sites promotes well-balanced canopies so that the fruit ripens in dappled light allowing optimal fruit flavour to develop.

### TASTING COMMENTS:

**Colour:** Pale straw green.

**Aroma:** Yellow peach and ripe nectarines with accents of wild honey and hints of lemon myrtle. These are supported by freshly cut hay and cinnamon spice complexities from wild fermentation.

**Palate:** Medium bodied, layers of flavour build across the palate that reflect not only the fruit but the use of wild fermentation and ageing on yeast lees. On the palate the slightest hint of oak comes through as a hint of cinnamon and spice, highlighting the complexity derived from barrel matured reserve wine. Balanced acidity gives the wine thrust through to the refreshing finish



<b>TOTAL ACIDITY (g/L):</b>	6.3
<b>pH:</b>	3.39
<b>ALCOHOL (%v/v):</b>	12.5

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