

SUTHERLAND

VINEYARDS

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Sutherland Chardonnay Reserve 2016

This Chardonnay articulates the sense of place through the chalky minerality and subtle brioche notes. An intriguing grapefruit essence softens the oak elements, which leaves a lingering, refined acidity. Aged for 10 months in French oak.

MATURATION

Potential to develop beautifully over the next 4 years.

FOOD PAIRING

Forest mushroom risotto topped with truffle oil and parmesan.

VITICULTURAL PRACTICES

Varietal	Chardonnay
Root stock	Richter 110
Soil type	Tukulu
Age of vines	Planted 2004
Plant density	2315 vines per ha
Trellising	7 wire Perold system, with movable foliage wires.
Yield	10 t/ha
Irrigation	Supplementary drip Vintage
Vintage	Moderate summer days with very little rain, resulting in ideal growing conditions for grapes.
Picking date	11 February 2016
Grape sugar	22.5 °B
Acidity	6.67 g/l
pH at harvest	3.36

WINEMAKING PRACTICES

Yeasts	D522 (Lalvin M)
Fermentation temp	17 °C
Method	Barrel selection: 12 barrels were identified as exceptional. Alcoholic and malolactic fermentation in 228l French oak barrels. The wine spends 10 months on its gross fermentation lees, with the lees being stirred on a regular basis.

WINE DETAILS

Residual sugar	1.90 g/l
pH	3.21
Total acidity	6.15 g/l
Alcohol	13.17%
Maturation	Enjoy now through to 2022

WINEMAKER'S COMMENTS

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