



RED HILL ESTATE



2014 MERRICKS CHARDONNAY

The best cool climate Chardonnays have a naturally long acid spine and a long, subtle and complex palate. This is what we strive for.

VINEYARD

This 2014 Red Hill Merricks Grove Chardonnay is a cross selection from all our blocks within the Merricks Grove Vineyard. Each block has its own distinctive micro climate that gives each fruit batch distinction. This helps with layering of fruit flavours in the final blend. The Chardonnay blocks have a southerly facing aspect and sit approximately 120m above sea level on free draining red Ferrosol clay soils. Rows are North South facing and capture full sunlight on both sides of the vine ensuring even and consistent ripening.

VINTAGE

The environment is elevated maritime coastal with Westernport Bay only 4 km to the south, keeping temperatures cool and at times producing very cold SW and NW winds. Warm and cool days are moderated by the large body of water (and the 40 mega litre on site dam). It was a wet pre flowering and a dry post flowering. Elevated temperatures in march made harvest come early before fruit became overripe.

WINEMAKING

Fruit was hand harvested. Grapes were gently pressed via air bag press, cold settled overnight in stainless steel before racking with some solids to barrel fermentation with a mix of natural yeasts and inoculated yeast strains. Juice was barrel fermented, followed by 4 months lees stirring and 15 months maturation in oak. Individual barrels were selected from each of our four Merricks Grove Chardonnay blocks for final blending.

TASTING NOTE

The aromas of pineapple, white peach, nectarines and melon start the senses. On the palate you will also taste rockmelon, white peach and tropical fruits. This wine has a long length of flavour and a creamy mouthfeel, finishing with elegant and mineral acidity.



TECHNICAL ANALYSIS

Alcohol 14.0%

15 months barrel maturation.

CELLARING

Drink immediately or cellar for a further 5 - 10 years