



## Regional Selection Adelaide Hills Chardonnay 2015

Region - Adelaide Hills, South Australia

**Vineyard** - The fruit for this wine was sourced from a premium vineyard, located in the Birdwood region of the Adelaide Hills. The vineyard is on duplex soils and is planted to the famous Mendoza clone on a Scott Henry trellis. The warmer more southern end of the Adelaide Hills is ideal to ripen the crunchy apple and honeysuckle fruits whilst cool enough to retain natural acidity.

**Winemaking** - The fruit was given several hours of skin contact, to increase the richness and mouth feel of the wine. Post fermentation, the wine was lees stirred for two months to help build creaminess and texture to the mid palate. The wine was deliberately left unwooded to retain its bright fruit and freshness.

**Winemakers Tasting Notes** - This Chardonnay has a lively and lifted aroma of stone fruits, melon and pears with hints of tropical fruit salad. The palate is bright and fresh with subtle white peach, tropical fruits and some crunchy apple. There is a soft but fine acidity balanced with a satisfying textural element throughout. A lovely wine of magnificent flavour and balance that will suit most white meat dishes or a selection of soft cheeses.

**Analysis** - pH 3.29 | Alc. 13% | TA 6.80 g/l

### Reviews

**Winsor Dobbin** -Clare Valley winery Kirrihill is probably best known for its reliably outstanding Rieslings, but this is a very drinkable chardonnay sourced from the cool-climate Adelaide Hills that provides a lot of drinking pleasure for minimal outlay. It is a bright, refreshing young thing

With lifted tropical fruit aroma and stone fruit and crisp new season apple flavours on the fruit-driven palate, which is soft and unchallenging. Nicely balanced and extremely good value.

