



Tasting Notes 2015 Wallis Chardonnay



Vintage	Following heavy rainfalls in the winter of 2014, vintage 2015 growing conditions were exceptional. Mild and consistent temperatures over the summer and a cool and dry autumn produced beautiful fruit, balanced yields and healthy canopies. The resulting wines have bright fruit, great balance and persistence. One of our very best vintages. Yields were well up on the previous vintage (overall 4.6 t/ha or 1.9t/acre compared to 2.1 t/ha or 0.8 t/acre).
Vineyards :: Clones	Wallis (Tree Block 100%) :: P58 (100%)
Harvest date :: Yield	Hand picked 13-18 March :: 6.26 tonnes/ha (2.5 t/acre, ~37.6hl/ha)
Brix :: pH :: TA	22.2° (12.3° Baumé) :: 3.13-3.14 :: 8.7-9.45 g/l
Winemaking	Grapes hand-harvested in mid March, whole bunch pressed and the unsettled juice was transferred to 17% new French oak barriques. Fermentation by indigenous yeasts preceded a partial (39%) malolactic fermentation in spring and regular stirring of lees was carried out over a 10 month barrel maturation. Bottled unfiltered after filtration.
Winemakers	Jeremy Magyar, Richard McIntyre, Martin Spedding
Aging :: Oak	10 months :: 17% new French oak barriques (medium toast; very tight grain; François Frères)
Malolactic	Partial (39%)
Residual sugar	Dry (0.80 g/l)
Finished pH :: TA	3.11 :: 8.0 g/l
Alcohol	13.8% (8.2 standard drinks/750ml bottle)
Production	297 dozen :: bottled 15 March 2016 :: screwcap
Release date	Not yet released