

Lyrup Crossing Chardonnay

Vintage

A rain free harvest period this year, coupled with the drought conditions resulted in above average quality and in particular an especially high concentration of flavour. The fruit was picked at optimum flavour ripeness of between 13.0°-13.5°Baume.

The grapes were machine harvested in the cool of night to maintain their delicate fruit flavours and aromas. Parcels were individually selected in the vineyard for their clear expression of distinctive fruit characteristics and Chardonnay varietal character.

Vinification

After crushing, the must was drained, gently airbag pressed and immediately the free run juice was cold settled at ultra low temperatures.

This juice was then fermented at low temperatures using selected yeast strains to enhance the Chardonnay varietal character and increase palate weight. The fermentation was arrested just prior to achieving dryness, leaving a wine with some residual sugar.

This wine was then racked and aged on its fine yeast lees to add complexity and maintain fruity freshness. Assemblage of the final blend from wines fermented with different yeast strains was completed and the wine was subsequently cold stabilised and filtered ready for bottling.

Description

The wine exhibits pale yellow colour with a green edge. The nose is dominated by fresh citrus blossom, melon and fresh apricot aromas with a complex but subtle bready note from yeast lees aging.

Overall the palate overflows with ripe fruit characters of melon, citrus and ripe stone fruit. Complex, interesting yeasty notes and an elegant full palate complement the zesty acidity and fruit. This leaves the palate clean and refreshed, eagerly awaiting the next sip.

This Chardonnay is an ideal summer wine perfectly suited to light lunches of white meat.



Technical

Alcohol by volume;	13.0%
pH;	3.39
Total Acid;	7.56g/L
Residual Sugar;	3.9g/L
Varieties;	97% Chardonnay 3% Semillon
GI;	93% Riverland, SA 7% Sunraysia, NSW