

## The Source Chardonnay

### Vintage

Vineyard selection for this style was based on the goal of creating a ripe fruity wine suited both to consumption with food as well as summer sipping.

Warm dry conditions with isolated rain events allowed an even ripening with sugar and flavour well balanced. Mostly cool nights helped maintain zesty acidity and allow for a fine combination of fruitiness and crispness on the palate. The average Baume of the fruit was 13.0-13.5.

### Vinification

After harvesting in the cool of night, the free run juice was drained and subsequently used in the production of this wine. The careful reductive handling was employed to ensure that the juice was not oxidised and freshness was maintained. Cold settling of the juice at 10C for a week ensured a crystal clear juice was admitted to fermentation.

Different yeast strains were used to add complexity to the wine and to build additional mouthfeel, as well as to add fruitiness. Similarly, some parcels were racked off lees immediately while others were left on the yeast lees for several months to maintain freshness and gain a doughy complexity which develops into a savoury nuttiness with age. Several judicious rackings were used to clarify the wine rather than filtration in order to preserve the wines' freshness.

The wine has been held in temperature controlled vessels throughout its life at 10-12oC to maintain freshness and avoid premature aging.

### Description

The colour is a vibrant deep straw with green tinges, while the nose is of ripe tropical fruit, melon and citrus peel over a hint of honeyed bread roll.

The palate also shows a citrus peel and melon fruitiness with a rich tropical note soft easy drinking texture which is viscous with being cloying. The wine finishes with a crisp lemon peel freshness and invigorating acidity.

Overall, this is a fresh and lively wine to enjoy on its own, or match it with grilled, baked or fried fish and chicken dishes. It will also pair ideally with steamed asparagus in white sauce or light pastas. Drink this summer while fresh and fruity.



#### Technical

Alcohol by volume;	13.36
pH;	3.43
Total Acid;	6.0g/L
Residual Sugar;	3.6g/L
Varieties;	100%
	Chardonnay
GI;	100% Riverland South Australia