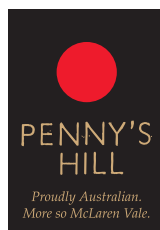


2016 PENNY'S HILL ADELAIDE HILLS 'THE MINIMALIST' CHARDONNAY



FROM THE VERY POCKETS OF PICCADILLY VALLEY, AN INTIMATE AND LONG TREASURED PATCH OF THE COOL ADELAIDE HILLS VINEYARD SPREAD, COMES THIS ELEGANT, FOCUSED AND REGAL EXAMPLE OF CHARDONNAY AT ITS COMPLEX BEST.

VARIETALS: Chardonnay - 100%

REGION: Piccadilly Valley, Adelaide Hills

VINEYARD: Fruit was sourced from a single vineyard located in the subregion of the Piccadilly Valley in the cool climate Adelaide Hills. At 520 metres altitude, this single vineyard produces grapes with purity, complexity and superb natural acidity.

VINIFICATION: Using only the finest free run component, the juice underwent complete primary fermentation in French oak barriques with wild yeasts. Wine remained on lees for the duration of maturation to encourage texture and complexity. After eight months in 30% new oak the wine was barrel selected then blended prior to bottling in December 2016.

THE WINE: A layered nose showing white stone fruits and spice with hints of lemon curd, cashew and flint notes. The wine has power and poise, balanced by a tight, linear structure with superb texture and complexity. 'The Minimalist' Chardonnay finishes with exceptional natural acidity and lingering fruit flavour.

CELLARING: Drink now or cellar 8 - 10 years.

WINEMAKER: Alexia Roberts

PRODUCTION: 702 dozen

