



## BENDIGO SINGLE VINEYARD

# CHINA TERRACE

## 2016 CHARDONNAY

*Seamless, cool climate chardonnay with length and purity.*

### SINGLE VINEYARD RANGE

Drawing from Gibston Valley's most intriguing vineyards, the Single Vineyard range gives full voice to site.

### 2016 CENTRAL OTAGO GROWING SEASON

Whilst successive cool fronts brought cool, frosty conditions to the Central Otago spring, the vintage saw generally warm conditions. Flowering was fast and very even, with excellent set. Cool conditions in January 2016 slowed growth, but record temperatures in February hastened development. March and April had sporadic rain events, that elongated ripening, ensuring a long extended opportunity for flavour development. Crop loads were slightly up due largely to even, uniform berry size and bunch weights. Picking began in mid March, with most vineyards being picked on schedule in early to mid April. Flavours were fulsome with lower than normal acid levels, matching lovely low sugar levels.

### VINEYARD

The China Terrace Vineyard is located in the Bendigo subregion of Central Otago. Gently sloped on the lower edge of a large terrace (named China Terrace), it unfolds Pinot Noir and Chardonnay over some 6 hectares. Being over 320m, it retains a coolness relative to Bendigo's natural warmth. This, and the complex accumulation of loess, clay and schist in its soil, gives wines of fresh, bright complexity.

### WINEMAKING DETAILS

Fruit is encouraged to ripe evenly and picked when flavours are in the citrus/peach/mineral spectrum. The winemaking is simple: hand picked fruit is very gently pressed to a maximum yield of 550 L/tonne, then sent immediately to barrel on full solids for fermentation. Fermentation and MLF (100%) are indigenous. A mixture of barriques and puncheons is used to moderate oak influence; overall, 25% new oak is used. The wine spends 10 months total in oak.

### AROMA AND PALATE

Pale straw colour. Golden peach, honeydew and barrel aromas come through on the nose. The palate unfolds with beautiful delicacy, expanding generously yet with quiet grace. The impression is of finesse and elegance with layers of creamy fruit. A subtle minerality punctuates the finish.

### CELLARING

Best drinking in 2-5 years, but will cellar up to ten years.

### HARVEST DETAILS

#### CLONE

2-23 and B95

#### VINEYARD

China Terrace, Bendigo 320m

#### SOIL

A mix of fine loess, clay and subsoil schist.

#### HARVEST DATE

6/4/2016

#### BRIX

22.8

#### TITRATABLE ACIDITY

8.00 g/l

#### PH

3.18

### WINE ANALYSIS

#### ALCOHOL

14%

#### RESIDUAL SUGAR

2.00 g/l

#### TITRATABLE ACIDITY

5.50 g/l

#### PH

3.24

**CENTRAL OTAGO**  
**HANDCRAFTED WINES**