



TarraWarra Estate Chardonnay 2003

Tasting Note

Vintage

The accumulated effects of the drought since late 1996 manifested most dramatically in the 2003 vintage. Crop levels were extremely low, all our vineyards for TarraWarra Estate Chardonnay yielded below 5 tonnes per hectare, with small berries and correspondingly low juice yield from each tonne.

The season was warm and dry, with some very hot days in January. The fruit was picked in very good condition in early March, however acid levels were relatively low, although flavour development was optimal.

Winemaking

Our Chardonnay is all hand picked and chilled before whole bunch pressing in a Bucher press. The juice is settled overnight before transfer to barrel for fermentation. No Sulphur dioxide is added before fermentation. Barrel fermentation is important for oak integration and balance in the wine. We use all French oak barrels, one third new, the balance one and two year old. All the fruit for our Chardonnay comes from our oldest blocks, giving complexity to the wine.

The wine stays on lees for 11 months, with stirring during this period to build structure. Malolactic fermentation takes place during this time, with indigenous bacteria. In 2003 about 40% of the wine underwent malolactic fermentation.

Tasting

The aroma combines grapefruit, figs and cashews. The palate is focussed and finely balanced, with fresh citrus/grapefruit flavours. This is backed up with some lees characters and seamless oak. The wine has layers, length and persistence, is elegant yet has lovely weight.

1400 cases made