



## Estate Chardonnay 2012

Sunshine Creek Vineyard is located in the Yarra Valley, a region with more than 170 years of wine growing history in Australia. The vineyard has a total of 22 hectares and an average vine age of 35 years. At Sunshine Creek, the unique soil and microclimate provide the perfect environment for growing premium quality grapes. Good vineyard management ensures grape yields are limited and the quality of the grapes selected is guaranteed. Our Chief Winemaker, Mario Marson, uses advanced winemaking techniques in the winemaking process.

Region	Yarra Valley
Block	6
Clones	76, 95, 96, 277 and Mendoza
Alc	12.5%
Soil	Duplex Silurian - silty clay loam
Winemaker	Mario Marson
Viticulturist	Andrew Smith

### Growing Season

Another wet start to the season, which certainly kept everyone on their toes with the possibility of a repeat season to 2011 looming. Once flowering was completed, the rain backed away leaving a mild, dry lead in to harvest. Its often the period from the start of January that can make or break a season, from a quality perspective, with the potential for heatwaves (2009) and floods (2011) ever present. 2012 was ideal, giving sublime Chardonnay, richly coloured Pinot Noir and complex, beautifully structured Cabernet Sauvignon.

### Winemaking

The fruit was hand harvested and was then whole bunch pressed with SO<sub>2</sub> added. The juice was cold settled for 24 hours and racked with the incorporation of lees. Selected yeast was added and the juice was transferred to French oak barriques, of which 30% were new. The fermentation lasted 15 days and was matured without MLF. It was racked in late February 2013 and kept on lees for 12 months, then filtered and bottled.

### Tasting note

This Chardonnay is matured in French oak casks for 12 months. It is pale straw-green in colour and has aromas of white stone fruit, grapefruit and cashews with a touch of struck match. It displays good acidity, fruit complexity and length complemented by barrel ferment oak characters.

