Sunshine Creek
Yarra Valley

92+ Points *93/100 Ben Thomas – The Vine - Weekly Magazine - August 2016 "Aromas of peaches and grilled nuts, with a zesty citrus kick, really gets the saliva going in the anticipation of the first sip…"*

92/100 *Andrew Graham – Australian Wine Review – July 2016 "…alcohol/acidity balance looks solid, entirely drinkable…"*

4 Stars *– Winestate Magazine - Aug/Sept 2016*

Vintage 2013

Reasonable winter rainfall set the vineyard up for a good start with even budburst in all varieties. As the season progressed it became apparent that rainfall was likely to be scarce, and by flowering in December we had in place our dry season strategy. This is designed to keep the soil cool under the vines, there-by reducing vine stress, and encouraging longer than normal grasses to grow mid-row, reducing moisture loss.

As vintage approached I heard many comments about the early season, up to two weeks ahead in some vineyards, and was interested in the potential timing of our harvest. As it turned out, our Pinot (the first one to be picked) came in on exactly the same day as last year. It was close to the same for all other varieties, the exception being Cabernet Sauvignon, which just needed a bit of hang time to broaden its flavours.

Andrew Smith . Vineyard Manager

Chardonnay

This Chardonnay is made up of 5 clones and was hand harvested and whole bunch pressed. And a mixture of wild and cultivated yeast was used in this 100% barrel fermented wine. 30% new French oak was used and it was matured for 12 months. After maturation this wine was blended, lightly fined, filtered and bottled.

This Chardonnay is pale straw green in colour with grapefruit, melon and yellow peach fruit characters and a hint of roasted cashew nuts. It displays a focused, long palate with grapefruit and citrus flavours, toasty oak and a delicate almond finish. Enjoy now, or cellar for five to ten years.

Alcohol Content: 14.0%

Mario Marson . Chief Winemaker

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