
2016 CHARDONNAY

TASTING NOTES

Lightly golden in colour, the nose is seductive with hints of mineral and melon, with underlying tropical and stone fruits. The palate is round yet incredibly focused. The wine shows a lovely creaminess with bright citrus fruit flavours. The minerality from the nose shows directly through to the body. Hints of lightly buttered popcorn hit the back palate. The wine is incredibly balanced.

WINEMAKING

Grapes for this wine were handpicked, whole bunch pressed. Fermented cool, with monthly stirring to add palate weight and further complexity. 100% fermented in French oak barrels, 25% new. The wine has undergone full malolactic fermentation. After fermentation it spent a further 11 months aged in barrel. Organically grown and dry farmed fruit.

THE FACTS

Clone	Mendoza, 6
Harvest Dates	28 April 2016
Brix	23.4
Residual Sugar	<1g/L
Titrateable Acid	6.3g/L
Alcohol	14%

BOB CAMPBELL

95 POINTS

Only 230 cases of wine were made from grapes grown on an unirrigated 25-year-old vineyard. Taut and attractive chardonnay with ginger, white peach, hazelnut, grapefruit, biscuit and spicy oak flavours. An impressively seamless wine with an ethereal texture. 16 JUL 2018

CAMERON DOUGLAS MS

95 Points

Very distinctive bouquet with a floral, mineral and oak attack. A mix of yellow and white stone fruit, apple and grapefruit follows. Complex, youthful, plenty of energy. Dry, tense, youthful and complex with flavours that reflect the nose again with an emphasis on mineral floral layers then fruit. Gentle wood tannins and medium+ acidity will integrate over the coming twenty four months. Lengthy finish. Decant for service with best drinking from late 2019 through 2026.



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