




lamont

CHARDONNAY 2016

THE FACTS

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

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.