

2011 Dexter Chardonnay



Analysis at Harvest

Sugar	21° – 22° Brix
pH	3.25
Acid	7.5 – 8.5g/l
Harvest date	1st week of March
Clones	I10V5, P58, Bernard 96, Bernard 277

Hand-picked fruit was gently whole-bunch pressed into a tank and settled overnight. It was then transferred into French oak barriques (23% New, 77% second, third and fourth use) and inoculated with a neutral yeast. From May until late winter the barrels were stirred every two weeks until MLF was completed. For this vintage 25% was prevented from going through MLF to retain acid. The wine was left on yeast lees until December when it was transferred to tank for a further month on lees. The wine was bottled in February 2012, 10 months after harvest.

Wine Analysis

Alcohol	12.5%
pH	3.26
Acid	6.9g/l
Sugar	0.24g/l

Nose

Aromas of lemon, white peach, nectarine and floral notes combine with subtle oak.

Palate

Similar to previous vintages in its elegance and fineness after a cool and wet 2011 vintage. Subtle flavours reflective of the aromas – particularly lemon, nectarine and elegant oak. The wine has a soft middle palate with good length and a nice acid balance. More elegant and refined than the 2010 vintage but with a similar flavour profile.