

## 2013 Dexter Chardonnay



### Analysis at Harvest

|              |                                                             |
|--------------|-------------------------------------------------------------|
| Sugar        | 21.3 to 23.3 Brix                                           |
| pH           | 3.30 to 3.37                                                |
| Acid         | 6.7 to 7.5 TA                                               |
| Harvest date | 1st week of March                                           |
| Clones       | P58 (44%), I10V5 (34%), Bernard 95 (11%), Bernard 277 (11%) |

**Vintage Notes:** This season was similar to the 2012 season, again excellent. No extremes in weather and a good steady ripening period meant harvest occurred during the first week of March, which is our long term norm.

**Winemaking:** Hand-picked fruit was gently whole-bunch pressed into a tank and settled overnight. It was then transferred into French oak barriques (25% New, 35% second and third use and 40 % older) 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 30% 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 January 2014, 10 months after harvest.

### Wine Analysis

|         |         |
|---------|---------|
| Alcohol | 13.3%   |
| pH      | 3.26    |
| Acid    | 6.0g/l  |
| Sugar   | 0.91g/l |

### Nose

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

### Palate

Similar to previous vintages in its elegance and fineness after a near perfect 2013 vintage. Subtle flavours reflective of the aromas – particularly lemon, nectarine, white peach and elegant oak. The wine has a soft middle palate with good length and a nice acid balance. Similar in structure to the 2010 vintage and a little softer than the 2012 vintage.