

2015 Dexter Chardonnay



Analysis at Harvest

Sugar	21.2 to 22.8 Brix
pH	3.20 to 3.29
Acid	7.4 to 9.0 TA
Harvest date	4th and 11th of March
Clones	P58 (60%), I10V5 (16%), Bernard 95 (12%), Bernard 277 (12%)

Vintage Notes: A favourable flowering period and intermittent rainfall in November and December saw good fruit set. Healthy vines produced strong canopies which were able to ripen a particularly even crop load. The 2015 summer and autumn behaved with moderation and consistency, resulting in a steady ripening season. Bunch weights were not low, but consistently medium, and acids were generally high in early ripening but moved to a balance at harvest that saw fruit with natural strong ripe flavours. Similar in many ways to 2013.

Winemaking: Hand-picked fruit was gently whole-bunch pressed into a tank and settled overnight. It was then transferred into French oak barriques and puncheons (10% new, 10% second use, 25% third use, 55% 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 80% was prevented from going through MLF to retain acid. The wine was left on yeast lees until November when it was transferred to tank for a further month on lees. The wine was bottled in December 2015.

Wine Analysis

Alcohol	13.5%
pH	3.19
Acid	7.0g/l
Sugar	1.3 g/l

Nose

Aromas of citrus fruits, particularly grapefruit and lemon, nectarine and a hint of crème brûlée.

Palate

Similar to previous vintages in its elegance and fineness after a near perfect 2015 vintage. Subtle flavours reflective of the aromas – particularly lemon, grapefruit, 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 2012 and 2013 vintages.