

2017 Dexter Chardonnay



Analysis at Harvest

Sugar	21.2 – 22.6 Brix
pH	3.33 to 3.38
Acid	7.2 to 7.7 TA
Harvest date	7th, 11th and 18th March
Clones	P59 (38%), I10V5 (31%), Dijon (31%)

Vintage Notes: 2017 was a long and relatively cool one on the Mornington Peninsula. Cold and wet weather around flowering and fruit set has delivered large variation throughout the region in terms of quality and quantity. Being in a warmer part of the region we ripened our fruit in near perfect condition. Harvest date was later relative to the long term average with a below average crop load. In summary the season has produced good flavour ripeness at lower sugars with bright and intense fruit flavours, nice structure and good acid balance.

Winemaking: Hand-picked fruit was gently whole-bunch pressed into a tank and settled overnight. It was then transferred into French oak puncheons (12.5% New, 25% second use, 12.5% third use and 50% 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 30% completed MLF. The wine was left on yeast lees until November when it was transferred to tank to prepare for bottling. The wine was bottled early January 2018, 10 months after harvest.

Wine Analysis

Alcohol	13.3%
pH	3.13
Acid	7.2 g/l
Sugar	0.76 g/l

Nose

Aromas of citrus fruits, particularly grapefruit and lemon and nectarine with subtle oak.

Palate

Similar to previous vintages in its elegance and fineness after a near perfect 2017 vintage. Subtle flavours reflective of the aromas – particularly lemon, grapefruit, stone fruit and elegant oak. The wine has a soft middle palate with good length and a nice acid balance. Similar in structure to the 2016 vintage but perhaps more linear.