

## 2018 Dexter Chardonnay



### Analysis at Harvest

Sugar	21.2 – 23.4 Brix
pH	3.34 to 3.40
Acid	6.0 to 8.1 TA
Harvest date	1st, 11th and 14th March
Clones	P59 (47%), I10V5 (29%), Dijon (24%)

**Vintage Notes:** 2018 was warm and dry on the Mornington Peninsula. Ideal weather around flowering and fruit set delivered a large crop throughout the region with very high quality. The absence of disease, combined with perfect ripening conditions provided us with high quality fruit. Harvest date was relatively normal compared with the long term average despite the larger than average crop. In summary the season has produced good flavour ripeness 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 (16% New, 22% second use, 5% third use and 57 % 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 40% 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 2019, 10 months after harvest.

### Wine Analysis

Alcohol	13.5%
pH	3.31
Acid	6.6 g/l
Sugar	dry

### Nose

Aromas of grapefruit and lemon with hints of nectarine and subtle oak.

### Palate

Consistent with previous vintages in its elegance and fineness after a warm and dry 2018 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 slightly less acid than in 2017. Similar in structure and flavour to the 2016 vintage.