



2018 CHARDONNAY 'GIALLO SOLARE' – *Estate Grown, Edna Valley*



'GIALLO SOLARE' is a pure expression of our Estate Chardonnay, unencumbered by oak or heavy-handed winemaking. Hand-harvested at nighttime from heritage blocks of Estate Chardonnay, it is quickly whole-cluster pressed and moved to 7hl egg-shaped concrete tanks for a slow native yeast fermentation. After 11 months in concrete, selected wines are moved with their lees to stainless steel tanks for an additional 8 months of aging prior to bottling.

With such a pure approach to winemaking, this wine shows off our attention to detail in the vineyard all through the growing season - this wine represents many miles of footsteps and careful attention to canopy and crop levels. Only the best fruit can stand as a complete wine and it is not every vintage that we bottle a 'GIALLO SOLARE'

SIP SUSTAINABILITY IN PRACTICE – VINEYARD & WINERY

- 100% Chardonnay (clone 5)
- COE 110 & 141 (Est. 1997) Estate Grown
- Night harvested by hand 10/9 -10/17
- 23.4 average Brix
- 100% whole-cluster pressed. Native yeast fermentation in 7hl concrete eggs.
- 11 months sur-lees in concrete, then an additional 8 months in stainless steel

pH: 3.48
TA: 6.6 g/l
RS: 2.9 g/l
ML: complete
Alc: 14.1%
Cases: 168
(6x750ml)

Clear green-gold in the glass. Pure tones of quince, apricot, orange zest, and faded gardenia. The palate is firm with nectarine and hazelnut tones, and balanced richness.

Partners perfectly with the sweetness of poached scallops, or to balance the richness of a creamy winter risotto.