



## Caledonia Australis Chardonnay 2014

Bright, light golden straw in colour with sweet complex and pungent aromatics of fresh cut hay, quince and spiced apples, hints of orange blossom and honeysuckle.

The palate is vibrant and textured with a layering of flavours reminiscent of bright citrus and savoury, flinty, wet slate characters. Delicate sweetly spiced oak together with long fresh acidity and a fine focussed delivery amounts to a beautifully balanced mesh of fresh fruits with a mealy and persistent finish.

Caledonia Australis wines are made unashamedly with a natural and old world hand. The vineyard is dry grown and close planted with vine spacings of 1m and a fruiting wire at 50cm. The vines are entirely hand tended, with yields consistently well below the 35hl/ha (2.18t/ac) ceiling that is imposed on the Grand Cru vineyards of the Cote d'Or. The wines are made with minimal additives or intervention and primacy is given to the wines texture and structure.

The Chardonnay is whole bunch pressed and lightly settled prior to racking to barriques. As with the Pinot Noir the fermentations are allowed to proceed naturally and at their own pace. Malolactic fermentation is not encouraged or discouraged and most barrels have some malolactic influence though the cold cellar temperature generally precludes full malolactic fermentation taking place. The wines are minimally sulphured in early spring to prevent malolactic fermentation completing. The chardonnay then remains on lees for another year with gentle batonnage as required. Light bentonite fining and another small sulphur addition are made prior to bottling.



*from the fertile soils of Leongatha, Gippsland Australia*