

### **THE FRUIT**

Balance and complexity have always been the cornerstones of my style of chardonnay. This wine shows both, and it will definitely reward those with the patience to cellar it. The fruit was harvested mostly from my Summers Vineyard, which is one of the highest in the Eden Valley. The 1999 vintage was a cold, wet, difficult one in the Eden Valley but by selecting only the best of the fruit we have produced an excellent, full-flavoured dry white.

### **THE WINEMAKING**

The grapes were harvested at about 13.5° baumé. After crushing, de-stemming and draining, the juice was transferred to stainless steel tanks for initiation of fermentation. At 9-11° baumé the fermenting juice was transferred to French oak - 60 per cent new, 40 per cent one-year old - for completion of fermentation. The wine was matured, with regular stirring (batonage), on yeast lees in these barrels for eight months. A variety of techniques were used to build complexity into the wine - 70 per cent of the wine underwent malo-lactic fermentation, 50 per cent of the juice had grape solids added back after settling, and 85 per cent of the juice was oxidatively handled.

## ( 1 9 9 9 *Summers Eden Valley* CHARDONNAY ).

*The effect of fermentation and on-lees maturation in oak is to soften the young wine and give it complexity. This has been accentuated by the other techniques involved.*

*The wine has a rich golden colour, with aromas of peaches, figs and smoky oak. There is also a touch of the buttery character associated with malo-lactic fermentation.*

*These flavours all continue on to the palate, which is rich and creamy yet finishes cleanly and with great freshness. This wine will continue to improve for 7-8 years in the cellar.*

### **THE COMMENTS**

*"A robust, buttery, no-holds-barred chardonnay designed for those who like rich, creamy flavours."*

Jeff Collerson, The Daily Telegraph (Sydney) 12/04/00

