

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 2000 vintage was the product of a warm, dry climate not usually associated with excellent white wines. Despite these difficult conditions, the 2000 Summers Chardonnay is an excellent, full-flavoured dry white wine which **we rank as one of our best.**

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.

(2 0 0 0 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.

