

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 for this wine was harvested from my Summers Vineyard, which is one of the highest in the Eden Valley. The vineyard was planted in the early '80s. The 2002 vintage was one of the coolest on record hence wines from the 2002 vintage retained excellent fruit and acid resulting in a wine of great elegance.

THE WINEMAKING

The grapes were harvested at about 13.5° Baumé, using a combination of hand and machine picking. A portion of the hand-picked fruit was whole bunch pressed to retain the delicacy and fineness of the fruit flavours. The balance of the fruit was traditionally crushed and machine pressed. The juice was then transferred to stainless-steel tanks and most was inoculated with various yeast strains. *Wild or indigenous yeasts* were allowed to infect 4% of the wine adding distinctive new characters. Initial fermentation was at quite hot temperatures of 17-18°C to obtain more subtle secondary characters before transfer to French oak – 42% new, 58% one-year-old – for completion of fermentation. The wine was matured, with regular stirring (batonage), on yeast lees in these barrels for nine months. A variety of techniques were used to build complexity into the wine, with 30% of the wine undergoing malolactic fermentation and 82% of the juice fermented on solids.

(2002 Summers Eden Valley CHARDONNAY)

*The 2002 Summers Chardonnay is a light straw colour, with complex aromas of citrus, nuts and smoky oak. These flavours all continue onto the palate, which has a rich and **creamy from the time on lees.** The wine is elegant though full-flavoured in style, and finishes cleanly and with great freshness. This wine will continue to improve for 5-8 years in the cellar. Will complement full flavoured fish meals, spicy Asian cuisine and even heavy red meat dishes, if that is your preference.*

