

THE FRUIT

65 per cent of the fruits was from Grant's Summer Vineyard in Eden Valley fruit with the rest from excellent fruit from two vineyards in the Adelaide Hills. Although heavy rain threatened crops at the end of February, early ripening Chardonnay was ready to be picked and delivered to the winery before the deluge. The majority of fruit was hand picked between 13.3° and 13.5° Baume to take advantage of its natural acidity.

THE WINEMAKING

Two thirds of the fruit was whole bunch pressed, and five different yeasts were used for fermentation in separate batches, including 13 per cent of the final blend using wild yeasts for added complexity. Fermentation finished in new and one year old French oak, then the wine spent a further nine months in barrel on solids with regular lees stirring (batonage). Malolactic fermentation took place in 13 per cent of the final blend to add a touch of creaminess to the palate whilst retaining the acidity. The wine was left on lees for an eight weeks to obtain greater depth and weight.

(2 0 0 3 Summers Eden Valley **CHARDONNAY**)

The 2003 Summers Chardonnay is light straw in colour, with a complex nose of well-integrated melon, a touch of toast and roasted nuts in the background. The palate is elegant and linear without any flabby characters. Lemon citrus characters intermingle with candied honey to provide a lively palate with great length. Tightly knit acidity will allow this wine to develop with correct short to mid-term cellaring.

