



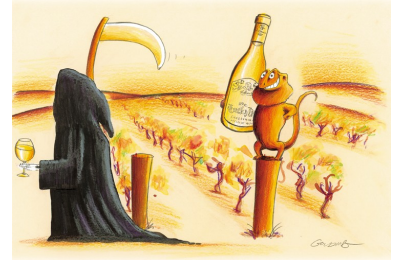
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|-------------------------|------------------------|
| <i>Harvest dates</i> | <i>16 Mar - 22 Mar</i> |
| <i>Alcohol</i> | <i>14.2%</i> |
| <i>Residual sugar</i> | <i>4.4 g/l</i> |
| <i>Titratable acid</i> | <i>9.1</i> |
| <i>pH</i> | <i>2.94</i> |
| <i>Oak maturation</i> | <i>7 months</i> |
| <i>Chief Winemaker</i> | <i>Chester Osborn</i> |
| <i>Senior Winemaker</i> | <i>Jack Walton</i> |

The Lucky Lizard Chardonnay 2012

Adelaide Hills, Chardonnay (100%)

The Name

During summer, native Bearded Dragon lizards find their way into grapes destined for the winery. Luckily for the lizards, the gentleness of our crusher allows them to pass through the ordeal slightly shaken, but unharmed.



The Vintage

A wet late summer followed by a wet winter in 2011 set the vines up perfectly for the 2012 vintage. A small heat burst just prior to veraison assured a solid colour change, small berries and told the vine to start lignification on cue.

A small amount of rain and considerably cooler weather in early February reduced the stress of the vines keeping fruit character and acidity.

Relatively mild conditions prevailed for the rest of harvest with a couple of bursts of rain. Thankfully there were associated strong winds so no disease was able to set in. Crop levels were largely down by 30-50% but quality across the board was impressive.

The Winemaking

At the winery the grapes passed through the gentle crusher before being basket pressed in specially designed stainless steel basket presses. Gentle extraction of the juice is critical in these stages to retain the delicate Chardonnay characters.

Fermentation took place in a combination of two to four year-old French oak barriques with no malolactic fermentation. 15% of the final blend underwent wild fermentation in barrel. After seven months oak maturation, only the best barrels of Chardonnay were selected for release under The Lucky Lizard label.

The Characteristics

The 2012 Lucky Lizard has vibrant nectarine and white peach on the nose with nutty and mineral citrus undertones.

The palate begins with generous peach and stone fruit. The 25% wild fermentation becomes evident as the wine opens up to reveal a beautifully textured mid palate with cashew and honeysuckle, finishing with zingy lime and peel.

The wine shows great balance and composure and will drink fantastically with or without food.