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|-------------------------|------------------------|
| <i>Harvest dates</i>    | <i>13 Mar - 18 Mar</i> |
| <i>Alcohol</i>          | <i>13.5%</i>           |
| <i>Residual sugar</i>   | <i>3.3 g/l</i>         |
| <i>Titrateable acid</i> | <i>7.5</i>             |
| <i>pH</i>               | <i>3.09</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 2013

*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*

Great winter rains set the vines up well last year, followed by a very dry spring and summer with no heatwaves. The initial fruit development was fantastic, the first white grapes to be picked showed incredible levels of natural acidity coupled with good fruit ripeness unlike anything we've seen for a long time, especially the riesling.

Just prior to picking the first red grapes there was three days of reasonably high temperatures, which accelerated sugar ripening and meant the winery was filled in record time. A lot of the red grapes from that period are particularly rich with intense tannin and dark fruit characters - a great vintage for reds and whites alike.

## *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*

Exceptional Adelaide Hills Chardonnay exhibiting crisp and minerally cool climate characters, mixed with an authentic splash of Aussie sunshine.

The nose is brimming with classic Chardonnay characters of white nectarine, granny smith apple, frangipani and fig with the addition of a lovely savoury, sea spray note. There is also a very faint whisper of butterscotch derived from the lightly toasted and well-seasoned French oak.

The palate is also bursting with flavour but the wine is not at all blousy. On the contrary, the mineral like acidity tightens the ship and a raft of savoury, cashew and oyster shell flavours kick in, driving the wine to a fine and persistent finish.