

THE LUCKY LIZARD

Chardonnay 2015

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 winter ensured good sub soil moisture and set up the vines well with healthy canopies. Spring was very dry with above average temperatures, a heavy downpour in January was a welcome relief. Mild conditions during the ripening period produced wines that show an abundance of spicy fruits with great colour and richness. Vintage started on 30 January, the earliest start on record by one day.

The Winemaking

Small batches of grapes are gently crushed before being 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 old French oak barriques with no malolactic fermentation. 15% of the final blend underwent wild fermentation in barrel. The barrel ferments are aged on lees, and there is no racking until final blending.

The Characteristics

A flourishing bouquet with flashes of pineapple, pear drop, honey suckle, raw cashew and a hint of seaspray. In youth there is a reasonable volume of fruit, although the palate still manages to appear taught with a sorbet like freshness to the acidity. Flavours err on the savoury side, preserved lemon, spice, cold stone with just a ripple of lemon butter. The finish has a beeswax nature to it but once again the perfectly pitched acidity and slightly saline tail will urge you to take another sip. Fresh and savoury in youth, promising to deliver even greater complexity and texture with time.



Harvest dates	23 Feb - 14 Mar	Alcohol	12.7%
Residual sugar	2.3	Titrateable acid	8.5
pH	3.02	Oak maturation	7 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton