

THE NOBLE PRANKSTER

Chardonnay Semillon Viognier 2015

McLaren Vale, Adelaide Hills, Chardonnay (60%) Semillon (30%) Viognier (10%)



The Name

Ever the prankster, Chester delights in stepping outside the usual varieties and creating unique wine blends. Although Chardonnay is not traditionally used in dessert wine, it has been made exceedingly well by a handful of some of the world's great producers.

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

Botrytis Cinerea, affectionately known as Noble Rot, weakens grape skins causing water to evaporate which results in sweet, concentrated flavours. These shrivelled berries are basket pressed before a long fermentation, resulting in a luscious wine with intense richness and viscosity.

The Characteristics

Lemons, limes and bruised oranges escorted by the exotic spice and complexity of botrytis on the nose. Although opulent, the mouthfeel is surprisingly lithe and lively, owing to the fine line of acidity running through the core of the otherwise beeswax textured fruit. More citrus along with meadow flowers, candied ginger, toffee and an almost loam-like note crowd the palate. Over time, the fresh citrusy flavours apparent in youth will develop into dried fruits and toasty characters which promise to be equally delightful.



Harvest dates	20 Mar - 21 May	Alcohol	10.7%
Residual sugar	197.3	Titrateable acid	10.7
pH	3.25	Chief Winemaker	Chester Osborn
Senior Winemaker	Jack Walton		