



HAND CRAFTED WINES ALL SEWN UP.

2017 ADELAIDE HILLS 'CONTOUR' CHARDONNAY

The winter preceding the 2017 vintage had above average rainfall and filled soils to maximum water capacity. This resulted in even bud burst, cold temperatures slowed shoot development increasing canopy density, therefore we shoot thinned the block to maintain a canopy with dappled light. Calm conditions throughout spring resulted in good fruit set. Cool temperatures throughout the entire growing season resulted in a later than average harvest date, this paired with warm autumn days and cool nights extended the ripening period and increased depth of flavour. This year has the potential to be one of the truly great vintages, with chardonnay and shiraz leading the way.

Free run juice and pressings were fermented separately to 6 baumé where the juice was put to 40% new and 60% one to three-year-old French oak. After full malolactic fermentation, the wine was left on yeast lees until racking just prior to bottling in October.

TASTING NOTES -

The Initial flintiness of this, pale golden chardonnay, leads to a rich bouquet of white peach, and melon with subtle floral notes lingering on the nose. Peach and melon continue to the palate with seamless oak integration and balanced acidity, resulting in well-rounded and luscious wine.

FOOD MATCH -

Roasted Spatchcock

CELLARING -

Now and for the next 5 years

WINEMAKER: Jodie Armstrong

VINTAGE: 2017

VARIETY: Chardonnay 100%

REGION (GI): Adelaide Hills. Sub region: Kuitpo

VINEYARD: Tregarthen

BOTTLING ANALYSIS: Alcohol 13.5 %, pH 3.41, TA 7.0 g/L, RS 1g/L

CLOSURE: Screw Cap



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