



HAND CRAFTED WINES ALL SEWN UP.

2017 ADELAIDE HILLS 'SASHIKO' 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 pair 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, the 2 wines were then combined, and a portion received some oak, it was left on partial yeast lees until racking just prior to bottling in October.

TASTING NOTES -

This pale golden chardonnay has abundant citrus notes which fold into stone fruit and melon. White peach and melon lead out with a punch of citrus finishing with clean acidity and just a hint of honey dew.

FOOD MATCH -

Crispi skin wild barramundi (a lovely firm white fish, UK halibut, Canada: Ling)

CELLARING -

Now and for the next 3 years.

WINEMAKER: Jodie Armstrong

VINTAGE: 2017

VARIETY: Chardonnay 100%

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

VINEYARD: Tregarthen

BOTTLING ANALYSIS: Alcohol 13.5 %, pH 3.37, TA 6.8 g/L, RS 0.8g/L

CLOSURE: Screw Cap



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