

Gartelmann Chardonnay 2004

TASTING NOTES

Gartelmann Chardonnay is a complex, concentrated yet elegant wine. Carefully selected fruit is given partial barrel ferment in French oak barriques (25% new), then kept on stirred lees for 8 - 10 months to build texture and complexity. Overall freshness and vitality is preserved by inhibiting malolactic fermentation.

An impressive wine, showing good concentration and impeccable balance. Vibrant stone fruit aromas are married with the exotic grilled-nut lees elements and toasty oak. A rich, mouthfilling and multi-layered palate finishing long with beautifully balanced acidity.

WINEMAKING

After crushing and destemming, the juice was cold-settled for 36 hours, then inoculated. 50% of the wine was fermented in stainless steel at 12-15°C for 21 days, with the balance transferred to French and American oak barriques at about 10° Baumé to complete fermentation. The wine was kept on stirred lees for 8 months when the two parcels were blended. The final blend was given a light fining with skim milk and then sterile-filtered at bottling.

VINTAGE

2004 was a good season. The spring weather at budburst and flowering was optimal and a good fruit set ensued. Some late Spring rains topped up the soil moisture levels. January was quite hot with several days exceeding 40°C but good irrigation management and water retention via mulching kept the canopy and thus the fruit in good condition. Some rain in early February delayed the Harvest by a week or so, but the fruit was picked in fine, mild weather in good condition without any disease evident.

TECHNICAL DATA

Region: Hunter Valley

Sub Region: Lovedale*

Vineyard: Gartelmann

Elevation: 120m ASL

Vine Age: 34 Years

Grape Varieties: 100% Chardonnay

Vines per Ha: 2250

Pruning Method: Cane (Double Guyot)

Training Method: VSP trellis – 2 foliage wires

Harvest Method: Hand picked

Harvest Date: 19 February 2004

Alcohol: 12.7%

Residual Sugar: 2.8 g/L

Titrateable Acidity (tartaric): 6.3 g/L

pH: 3.4

Volatile Acidity: 0.48 g/L

SO₂ post bottling (free/total): 22/100 ppm

Bottled: 16 November 2004

Fining/Filtration: Skim milk/0.45µm

Production: 870 dozen (750ml)



*Lovedale is a location, not a sub-region officially ratified by the Australian Wine & Brandy Corporation.

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