

# Gartelmann Chardonnay 2008

## TASTING NOTES

Gartelmann Chardonnay is a complex, concentrated yet elegant wine. Carefully selected fruit is given partial barrel ferment in French oak barrels (25% new), then kept on stirred lees for 10 months to build texture and complexity. The wine is not put through malo-lactic 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.

**Cellaring:** Drinking well now through 2013.

## WINEMAKING

After crushing and de-stemming, the juice was cold-settled for 36 hours, then inoculated. 60% of the wine was fermented in stainless steel at 12-15°C for 21 days, with the balance transferred to French and American oak barrels at about 10° Baumé to complete fermentation. The wine was kept on stirred lees for 10 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

2008 was a rather difficult vintage. Floods in June 2007 provided excessive moisture to the vines resulting in higher cropping levels. High rainfall in November, followed by moderate falls in December provided higher than desirable moisture levels, which in turn slowed the ripening process. 138mm of rainfall over 4 days in mid-January had everyone anxious. However, 10 days of fine weather followed, allowing this Chardonnay to be picked just before things got really bad.

## TECHNICAL DATA

**Region:** Hunter Valley

**Sub Region:** Pokolbin

**Altitude:** 120m ASL

**Vine Age:** 16 Years

**Grape Varieties:** 100% Chardonnay

**Vines per Ha:** 2250

**Pruning Method:** Spur

**Training Method:** VSP trellis

**Harvest Method:** Hand picked

**Harvest Date:** 30th January 2008

**Alcohol:** 12.6%

**Residual Sugar:** 4.2 g/L

**Titrateable Acidity (tartaric):** 7.3 g/L

**pH:** 3.42

**Volatile Acidity:** 0.46 g/L

**SO<sub>2</sub> post bottling (free/total):** 42/139 ppm

**Bottled:** 5th December 2008

**Fining/Filtration:** Skim milk/0.45µm

**Production:** 471 dozen (750ml)



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