

ROUTE DU VAN



2016 RdV Yarra Valley Chardonnay

REGION

100% Chardonnay from both the valley floor and the upper valley. The Valley floor has ancient mountain derived sandy clay loam. The cooler Upper Yarra vineyards have younger more friable volcanic soils.

WINEMAKING

Hand and machine harvested depending on the vineyard location. Grapes gently pressed, settled overnight and racked into older French casks and stainless steel for fermentation. Lees stirred over Autumn/Winter.

Aim for a crisp, fresh, balanced white with texture and length. A wine capable of some ageing.

WINE ANALYSIS

Alc 12.5% (Dry).

TASTING NOTES

Aromas of bright, fresh citrus, nectarine, grapefruit and hazelnuts. Fine and elegant style. Good freshness and texture. Savoury with citrus and stone fruit characters. Crisp acidity and balance. Good length. Generous, smooth and dry Round full flavour. Rich fruit flavours. Nicely balanced.