

ROUTE DU VAN

2016 RdV

Yarra Valley Chardonnay

REGION

Fruit sourced from a number of regions in the Yarra Valley. The Valley floor has ancient mountain derived sandy clay loam. The cooler Upper Yarra vineyards have younger more friable volcanic soils.

WINEMAKING

Combination of machine and hand harvested fruit. 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.

TASTING NOTES

Fresh citrus, nectarine, grapefruit, green apple fruit characters. Some nuttiness. Fine and elegant style
Good freshness and texture. Savoury with chalky citrus characters. Crisp acidity and balance. Good length.

WINE ANALYSIS

Alc 12.5%, pH 3.29, 5.6 g/l TA, Sugar: 0.46 g/l (Dry).

