Chardonnay 2014 Adelaide, South Australia, Australia





Grape Varieties	100% Chardonnay
Winemaker	Tim James
Closure	Screwcap
ABV	12.5%
Bottle Sizes	75cl

PRODUCER

16 Stops wines are made with fruit from across South Australia. They are made alongside the Willunga 100 wines in McLaren Vale and benefit from the same input from winemaker Skye Salter. Given our unwavering commitment to promoting 'regionality' with our Australian portfolio, we felt it was best to invest in premium regions for our 'entry point' Australian wines. And, given the quality of the fruit from which they're made, the 16 Stops wines offer tremendous value for money.

VINEYARDS

The grapes for the 2013 Chardonnay were sourced from Currency Creek, a region on the Fleurieu Peninsula, about 80 kilometres south of Adelaide. The region is not far from the sea, so night time temperatures are not extreme and the daytime temperatures are moderated by cool breezes in the afternoons.

VINTAGE

2014 was not without its challenges, with small crops due to some unsettled weather during flowering. In mid-February a string of half a dozen hot days ended with a significant amount of rain over 24 hours. The following four weeks of dry, mild, and sunny weather from late February was just what the vines needed, and the results are very exciting.

VINIFICATION

The fruit was machine picked and taken into the winery on the vineyard site, where it was fermented in stainless steel. No oak was used at any stage. Neutral and varietal-enhancing yeasts were used with a cool, steady ferment to retain aromatic character. The wine spent three months on lees before prior to filtering and bottling.

TASTING NOTES

Fresh and elegant, this wine has good fruit weight and aromas including apple and white peach, a lovely texture and a savoury, mealy edge. The acidity is nicely balanced, giving the wine good length on the finish.

