

Chardonnay 2018

Adelaide, South Australia, Australia

16 STOPS



Grape Varieties **100% Chardonnay**

Winemaker **Tim James**

Closure **Screwcap**

ABV **13.5%**

Residual Sugar **3.2g/L**

Acidity **6.12g/L**

Wine pH **3.26**

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 this 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

Average winter and spring rainfall set the vineyard up for a great vintage. Warm and dry conditions in late spring and early summer encouraged early ripening and harvest began the first week of February.

VINIFICATION

The fruit was machine picked and taken to the winery in the cool of the night, where it was fermented in stainless-steel tanks. No oak was used at any stage to retain the fresh fruit character in the final wine. Neutral and varietal-enhancing yeasts were used with a cool, steady ferment to retain aromatic character. The wine spent three months on lees 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 edge. The acidity is nicely balanced, giving the wine good length on the finish.