

16 STOPS

16 Stops, Chardonnay 2011

PRODUCER

16 Stops wines are made with fruit from McLaren Vale and the Adelaide region. They are made alongside the Willunga 100 wines in McLaren Vale and benefit from the same input from Tim James. 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 Adelaide Hills Chardonnay was selected from one vineyard in Paracombe, which is situated in the Northern part of the region. Vines are positioned with a north to south row orientation and trained on VSP (Vertical Shoot Positioning) trellis. The clones are all I10V1. Around 15% of the fruit comes from McLaren Vale. This lends weight and depth to the wine, and complements the aromatics of the fruit grown in the Adelaide Hills.

VINTAGE

Both Adelaide Hills and McLaren Vale experienced an unusually cool and wet vintage, with above average rainfall in February and March. Early in the growing season downy mildew was a big threat, then later botrytis. Keeping these two menaces at bay took up a great deal of time and energy and careful selection resulted in small yields of good quality fruit. The long and cool ripening season in both regions gave grapes vibrant aromatics without any loss of crisp acidity. As with many other parts of Australia, quality in 2011 was not achieved without hard work.

VINIFICATION

16 Stops Chardonnay was mainly fermented in stainless steel, with a small portion fermented in French oak. Neutral and varietal-enhancing yeasts were used with a cool, steady ferment to retain aromatic character. The wine spent a short time on lees before being blended, stabilised and clarified, then bottled.

TASTING NOTES

The wine is scented, clean and fresh yet ripe with a touch of vanilla on the nose. It has good fruit weight on the palate with lovely texture and a hint of white stone fruit on the finish. The acid is nicely balanced, giving a wine good length on the finish.



VINTAGE INFORMATION

Vintage	2011
Region	Adelaide Hills, South Australia
Grape Varieties	100% Chardonnay
Winemaker	Tim James
Closure	Screwcap
ABV	12%
Residual Sugar	1g/L
Acidity	6.6g/L
Wine pH	3.38