



2019 CHARDONNAY



Aromas of fresh citrus and stone fruit with notes of brioche, caramel and sea salt. The palate is dry with mouth-watering acidity and builds on the aromas with further flavours of butter, tropical fruit and minerality. Full on the palate with a clean, fresh finish.

VINTAGE

Overall the 2019 vintage had challenges, but we are exceptionally proud with how our site and team handled them. The season started off cool with more than average rainfall. Our team effectively cropped and maintained the vineyard to ensure high quality fruit and ripeness. Our site conditions made it so that we did not experience the early October frosts and were able to continue to hang fruit until late October. Overall, Alain says that this will be a spectacular cool climate vintage from Painted Rock.

WINEMAKING

A blend of four micro-harvests. This was the first vintage our newest H block planted with clone 95 produced fruit. Over 2 weeks we conducted these harvests to capture specific attributes in the fruit. 80% was aged 6 months in French oak, 44% new. The last harvest of 20% was aged in stainless steel. 29% of the wine underwent malolactic fermentation.

BLEND 100% CHARDONNAY

PRODUCTION 320 CASES

CLONES 76, 548 & 95

ROOT STOCK 3309 & RIPARIA

ALC % VOLUME 14.8%

PH 3.55 **TA G/L** 6.6 **RS G/L** 1.3

CSPC + 130997