

LITTLE ENGINE

W I N E S

2016 GOLD CHARDONNAY

DECANTER 2019 WORLD WINE AWARDS: 92 POINTS

VITICULTURE NOTES

The 2016 season started very early with unusually warm April weather. Bud break was about the 2nd week of April and we had vigorous vine growth through June. Canopy management was key to ensure air flow and give adequate bunch exposure where required. September and October warmed up and were mostly dry, allowing grapes to extend their ripening time on the vine.

The fruit for this wine is from our own estate grown Naramata Bench fruit and with a small portion from our select growers. The vineyards are cropped at 3 tons per acre to encourage flavour concentration. The fruit from our vineyards retain lively acidity to complement ripe fruit flavours. Different leaf removal strategies were employed to give a variety of bunch exposure times and subsequent flavour development.

The grapes for this wine were harvested at different times, mid and late September, based on flavours in the vineyard. This encourages complexity in flavours and acidity.

WINEMAKING NOTES

Each vineyard is hand harvested and the grapes cooled overnight. Most lots are whole cluster pressed. The riper fruit is de-stemmed into the press for about 12 hours of skin contact before extracting the juice. Free and press run juices are separated and settled for up to 36 hours. A variety of fermentation yeasts are used to enhance complexity. Using 100% French oak barrels that are complementary to the fruit character, fermentations are long and cool. This wine is 100% barrel fermented. Some barrels undergo partial or complete malolactic fermentation to add palate richness. Barrel aging is 16 months. Barrels are stirred bi-weekly to build a full and creamy texture. The final blend is composed of the barrels that best complement each other and provide a layered and complex Chardonnay.

TASTING NOTES & SUGGESTED CELLARING

Beautiful full-bodied palate with lifted notes of orchard fruit especially of white peach and nectarines, sprinkled with fresh lemon balm. A refreshing backbone of acidity seamlessly surrenders to a creamy, tenacious finish with a perfect touch of beeswax.

Drinking beautifully now and will age gracefully through 2023 under ideal cellaring conditions.

CULINARY INSPIRATION

Pan-seared sea scallops with a celeriac purée, roasted root vegetables.



Production: 353 cases
Alcohol: 13.6%
pH: 3.40