

LITTLE ENGINE

W I N E S

2016 PLATINUM CHARDONNAY

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 and minimizing the need to spray. 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 sourced exclusively from our own estate grown fruit. The grapes for this wine were harvested at 3.0 tons per acre and at different times, mid and late September. Harvesting decisions were based on flavours in the vineyard. This encourages complexity in flavours and acidity. Different leaf removal strategies were employed to give a variety of bunch exposure times and subsequent flavour development.

WINEMAKING NOTES

The fruit is hand harvested, allowed to cool overnight. Grapes are either whole cluster pressed or de-stemmed and cold soaked for 12 – 16 hours and then pressed. Free and press run juices are kept separate. The Platinum Chardonnay is 100% fermented in French oak (100% new barrels and puncheons) using a variety of yeasts, to create a complexity of flavours and aromatic esters. The wine is aged on lees for 16 months and stirred regularly to build texture and mouthfeel.

TASTING NOTES & SUGGESTED CELLARING

This wine has gravitas. An absolutely captivating Chardonnay that eloquently unravels to reveal layered aromatics including wildflower honey, stone fruit and baking spices. An opulent mouthfeel showcasing the richer and nuanced characteristics of honeycomb, crème brûlée and butterscotch is pleasingly embraced by just the right amount of acidity. A lingering finish that brings back the baking spice with a touch of sweet hay and lemon curd.

Our Platinum Chardonnay consistently delivers incredible depth and rich texture while conveying restrained power. Provided ideal cellaring conditions, it will develop elegantly through 2028.

CULINARY INSPIRATION

Caramelized sablefish with a fresh shucked sweet pea velouté.



Production: 174 cases
Alcohol: 13.6%
pH: 3.52