

LITTLE ENGINE

W I N E S

2017 FRENCH FAMILY RELEASE CHARDONNAY



Production: 183 cases
Alcohol: 13.2%

VITICULTURE NOTES

The 2017 season was challenging at times, marked by a wet start, followed by significant heat and then intermittent stretches of hazy skies. Bud break was about the 3rd week of April and we had vigorous vine growth through June/July. Humidity was an issue and therefore 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 was sourced from 3 of our vineyards. The grapes for this wine were harvested at different times, late September and early October, 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 then 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. This Chardonnay is 100% stainless steel tank fermented using a variety of yeasts, to create a complexity of flavours and aromatic esters. Smaller tank batches were aged sur lie for 5 months to add mid palate texture.

TASTING NOTES & SUGGESTED CELLARING

Reminiscent of a refreshingly crisp and flinty classic Chablis, this Chardonnay is 100% stainless steel tank fermented. An initial nose of river rock mineral, fresh flowers and lemon zest opens up to stonefruit, pineapple and ripe mandarin orange with a hint of melon. Medium palate in weight with slight silky viscosity, it has a fully vibrant acidic backbone with lime, guava, apricot and peach flavours. Its finish is long and lingering with continued crisp acidity. With or without food, this French Family Release wine is an outstanding favourite.

Best enjoyed now through 2022.

CULINARY INSPIRATION

Seared Rainbow trout with buttered parsnip, poached pear, wilted greens and Red Fife wheat pilaf, garnished with a goat feta vinaigrette.