

LITTLE ENGINE

W I N E S

2017 PLATINUM CHARDONNAY

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 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

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 (51% 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

Incredible depth and rich texture in this vintage of Platinum Chardonnay showcases an exquisite mouthfeel with balanced fruit and acidity. Hints of lime leaf, peach blossom and lemongrass in the nose lead into a silky palate with flavours of candied lemon, dry honeycomb and vanilla bean, all touched with the delectable impression of hardened crème brûlée.

In ideal cellaring conditions, this Platinum Chardonnay will develop elegantly through 2027.

CULINARY INSPIRATION

Pan seared Striped Bass with grilled lemon & broccolini, sunchoke confit, black trumpet mushrooms and lobster bisque.

~or~

Porcini & Black Truffle Tagliatelle with parsley, hazelnut oil and sundried tomato relish.



Production: 106 cases
Alcohol: 13.7%
pH: 3.61