

LITTLE ENGINE

W I N E S

2018 GOLD CHARDONNAY

VITICULTURE NOTES

The 2018 growing season got off to a normal start with bud break in late April. Vine growth was rapid and ample due to wet soils from a heavy snow pack. Canopy management was crucial immediately afterwards and throughout the season to create airflow through the vines and amongst the clusters as humidity was a recurring issue. Hazy skies in August and a cooler than normal September delayed ripening for some varieties. October was dry and mild.

Sourced exclusively from estate grown Chardonnay grape, 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, late September and early October 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 and kept cool with 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 regularly to build a full and creamy texture. The final blend is composed of 48% new French oak barriques and puncheons with the balance in 2nd & 3rd fill barrels and provide a layered and complex Chardonnay.

TASTING NOTES & SUGGESTED CELLARING

Aromas of melon, preserved lemon, honeycomb, peach & orchard flowers, and brioche. The palate is full, round and creamy while at the same time, crisp and focused. Pear, lemon curd, with subtle hints of butterscotch and crème brûlée. Vibrant while rich; well balanced with acidity which is characteristic to our estate, leading to a bright, lifted and lasting finish.

Drinking beautifully now and will age gracefully through 2025 under ideal cellaring conditions.



Production: 640 cases
Alcohol: 13.9%
pH: 3.50