

# LITTLE ENGINE

W I N E S

## 2018 PLATINUM 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 grapes, clones 95 and 548, the vineyards are cropped at 3 tons per acre to encourage flavour concentration. The fruit from our vineyards retains lively acidity to complement the 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. Fermentation is long and cool using a variety of yeasts, in 100% French Oak Barrels that are complementary to the fruit character. Some barrels undergo partial or complete malolactic fermentation to add palate richness. The wine is barrel aged for 16 months and stirred regularly to build a full and creamy texture. The final blend is composed of 65% new French oak barriques and puncheons with the balance in 2nd & 3rd fill barrels to provide a layered and complex Chardonnay.

### TASTING NOTES & SUGGESTED CELLARING

Balanced and rich in texture, this vintage of Platinum Chardonnay showcases a creamy mouthfeel with bright acidity and a lingering finish. With a bouquet of stone fruit, butterscotch and citrus meringue, the nose leads into a velvety palate with flavours of lemon chiffon and flakes of sea salt.

In ideal cellaring conditions, this Platinum Chardonnay will develop elegantly through 2028.

### CULINARY INSPIRATION

Poached BC Spot Prawns with Sweet Organic Corn Bisque.



Production: 156 cases  
Alcohol: 13.5%  
pH: 3.53