

## 2016 “JEANNETTE” CHARDONNAY

### DESCRIPTION

Due to the similarity of terroir between our vineyard and those of our forebears in Burgundy, Chardonnay was always going to be one of our focuses but only if it could be made in the leaner, more structured style of the great French Chardonnays. Due to the positive reviews for La Comtesse, we added a second Chardonnay to our range of a Reserve standard named Jeannette. Beautiful and clear, Jeannette is a modern take on the classic, cool climate chardonnays produced in France.

### HERITAGE

Jeannette is named after our mother/wife, Janet whose favourite white variety is Chardonnay.

### TERROIR

Our family's estate is in the hills above Rylstone in the Central Ranges of NSW with 53 hectares of vines first planted in 1998 above 600m altitude with a North-East aspect. Soil structure is sandy-loam mixed with limestone; the temperature range is as cool as Tasmania and Central Otago through the growing season; and the climate is inland/continental (large day/night variation) creating a terroir similar to Burgundy (our ancestral home) and Champagne.

### VINEYARD

Sourced from C Block with an average vine age of 13 years at the time of harvest.

Harvest: Individually selected parcels of Chardonnay were handpicked on 6 March 2016 with a Baume of 12.9.

Vintage Conditions: 2016 started quite wet, requiring active trellis management, but for the final 3 months was dry and hotter than average producing a vintage approximately 2 weeks earlier than average.

### VINIFICATION

100% whole berry pressed over five hours, fermented using wild yeast and 15% malolactic fermentation (MLF).

### AGING

Final maturation for 9 months was 33% in two different new French (Seguin Moreau) oak hogsheads and 66% in 1 to 3-year-old hogsheads sourced from Burgundy. All barrels were finely grained and medium toasted. For six of the nine months, the barrels were stirred with full lees contact.

### TASTING NOTES

Aromas of stone fruit, white peach and melon. Nice ripeness on the palate supported by French oak and a lengthy finish. Overall, a lean chardonnay in keeping with our family's origins with a textural character.

### VIN ET GASTRONOMIE

Our vineyard resides on an ancient (450myo) coast line accentuating Chardonnay's perfect match with all kinds of raw shellfish (especially oysters and grilled lobster), fatty fish (like salmon) and seared scallops.

Simply cooked shellfish dishes such as spaghetti alla vongole or moules marinières. Alternatively, think pawns in garlic butter, fish pies or stews with creamy sauces. Roast chicken is also a classic pairing.

Vegetarian terrines, asparagus with hollandaise and smooth vegetable-based soups for the herbivore. Jeannette can also be nice paired with many cheeses, including blue cheese.

### WINE TIPS

Cellaring Potential: 15 to 20 years (2031 to 2036)  
Serving Temperature: 12 degrees C / 54 degrees F

### VARIETAL MIX:

100% Chardonnay

### ALCOHOL:

13.0%

### BOTTLED (RELEASED):

December 2016 (June 2017)

### BOTTLES PRODUCED:

1,540

