

## 2016 “LA COMTESSE” CHARDONNAY

### DESCRIPTION

Elegant, rich, complex wine with soft mouth feel and crisp clean finish. A typical Burgundian Chardonnay with aromas of stone fruit, white peach and melon. Lightly oaked. The limestone rich sandy-loam alkaline soils of our ultra-cool climate estate vineyard are very closely aligned with the terroir of the Chablis appellation of Burgundy, where great French Chardonnays are made. This wine has been crafted in the “Burgundian” Chardonnay style.

### HERITAGE

Label painting is of our ancestor, Comtesse Marie-Louise de Beaurepaire, by one of the Grand Masters, Louis Michel Van Loo whilst he was director of *École Royale des Élèves Protégés*, in 1766 for the Paris Salon. Van Loo studied under his father Jean-Baptiste van Loo in Turin and Rome and won the *Académie Royale de Peinture et de Sculpture* in Paris in 1725, after which he became a court painter to the Kings of Spain and France. The painting was part of the Rothschild family collection stolen by the Nazis and destined for Fuhrer Museum in Lunz before being rescued at the end of WW2.

### 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 15 years.

Harvest: Machine harvested on 24 February and 4 March 2016 with a baumé of 12.3 and pH of 3.6.

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

### VINIFICATION

Pressing was very slow to be gentle on the destemmed fruit. Juices from the last pressing were not retained. Fermentation was undertaken naturally using wild yeasts in a mixture of stainless steel tanks and oak barrels.

### AGING

25% in New French (Taransaud) barriques, 25% in 2 to 3-year-old French barriques for 8 months with the balance in steel tank for 10 months. The oak was fine grained and medium charred.

### TASTING NOTES

Aromas of stone fruit, white peach and melon. Nice ripeness on the palate supported by French oak and a lengthy finish.

### VIN ET GASTRONOMIE

Like Burgundy, our vineyard resides on an ancient coast line accentuating Chardonnay’s perfect match with all kinds of raw shellfish (especially oysters) and fatty fish (like salmon).

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.

Vegetarian terrines and smooth vegetable-based soups for the herbivore.

### WINE TIPS

Cellaring Potential: 10 to 15 years (2026 to 2031)

Serving Temperature: 12 degrees C / 54 degrees F

### VARIETAL MIX:

100% Chardonnay

### ALCOHOL:

13.3%

### BOTTLED (RELEASED):

January 2017 (January 2017)

### BOTTLES PRODUCED:

11,480

