



2015 MOUNTADAM VINEYARDS

High Eden Estate Chardonnay

Established in 1972, Mountadam High Eden Estate is one of Australia's oldest cool climate Chardonnay vineyards. Situated on a unique rocky outcrop the estate commands an easterly aspect over Eden Valley. All fruit used to craft this wine is grown on the estate.

Winemakers Note

On release the wine is pale straw in colour. It displays classic Chardonnay characters of white peach, nectarine and fresh figs. The palate is fresh and vibrant with fruit flavours of citrus and white peach. Maturation in French oak provides subtle nutmeg and clove characters on the palate, while a clean slatey acid backbone provides length and structure to the wine. The wine is complex with no single character dominating the wine. The flavour of the wine persists long after it has left the mouth. The wine will continue to reward careful cellaring for up to and possibly beyond 2025.

Harvest of the fruit commenced in early March 2015. The fruit was hand harvested and gently pressed using a bag press. Juice was settled then fermented in 60% new French Vosges barriques. The wine was intermittently stirred (battonage) throughout the maturation period. The individual parcels were racked from barrel after 9 months maturation in oak and the final blend carried out.