



# MAPPINGA CHARDONNAY 2016

## [ANALYSIS]

Alcohol | 12.2% alc/vol

Acid | 5.89 g/l

pH | 3.15

Closure | Stelvin

## [VINIFICATION]

Winemaker Darryl Catlin carefully selects the best parcels of fruit from the vineyard, ensuring that the fruit is picked from the vineyard at precisely the right moment. After a lot of time spent walking up and down the vineyard checking to see if the flavours are right the fruit is then hand-picked once it has reached around 12° Baume. It then begins its journey through the winery, initially focusing on keeping the juice as cool as possible. Bunches are sorted and whole bunch pressed, prior to wild yeast barrel fermentation of the free run juice in new and one year old French oak barriques for ten months. It is then settled and prepared for bottling as soon as possible so that we can capture the freshness and fruit intensity of the wine.

## [TASTING NOTES]

Medium straw in colour this wine displays lifted mandarin citrus and melon notes on the nose. This barrel fermented Adelaide Hills Chardonnay offers superbly structured characters of melon, honey with a hint of cashew. Long and delicious with a wonderful line of acid and balanced by an incredible softness. A lovely crisp wine now, that will benefit from some short term cellaring once bottled.

## [AWARDS]

**95 POINTS** | JAMES HALLIDAY

**95 POINTS** | HUON HOOKE

**95 POINTS** | AUSTRALIAN WINE SHOWCASE

**95 POINTS** | NEW WORLD WINE AWARDS NZ

**95 POINTS** | WINE ORBIT

**GOLD** | 2018 SIX NATIONS WINE CHALLENGE

**GOLD** | 2018 SOMMELLIER WINE AWARDS LONDON

**GOLD** | 2018 ROYAL QUEENSLAND WINE SHOW

**GOLD** | 2018 SYDNEY ROYAL WINE SHOW

**GOLD** | 2018 CATAVINUM WORLD WINE COMPETITION

**GOLD** | 2018 INTERNATIONAL WINE AWARDS SPAIN

**GOLD** | 2017 ROYAL ADELAIDE WINE SHOW

**GOLD** | 2017 NEW WORLD WINE AWARDS NEW ZEALAND

**GOLD** | 2017 INTERNATIONAL WINE AWARDS SPAIN

**GOLD** | 2017 AUSTRALIAN WINE SHOWCASE