STORM 9 BAY

CHARDONNAY
2018

REGION – COAL RIVER VALLEY
VINEYARD – NOCTON VINEYARD
GRAPE VARIETAL – 100% CHARDONNAY



2018 VINTAGE REPORT -

Long, cold winter with little rain. The vines started shooting by mid-September which was then followed by a dry and warm Spring. Vines flowering began early November and was all done within 10 days with perfect warm temperature. Early December, some heavy rain brought some relief to the vines. January was warm with perfect growing conditions. Vintage started early March.

TASTING NOTE -

Colour: Pale straw with a light green tinge

Nose:
Fresh citrus, ripe tropical notes and zesty lime aromas

Palate:
Lovely citrus flavours, ripe stone fruits and citrus notes. Intense citrus balanced by natural freshness and bright acid on the finish

Cellaring Potential:
Storm Bay is designed to be an al fresco range of wines, enjoyed in their youth. Due to the natural acidity and vibrant fruit, they will age beautifully for a couple of years.

Ideal Food Matches:
Fresh seafood, chicken dishes, creamy pasta dishes.

WINEMAKING -

Cool ferment, additional time on lees (fine sediment) in tank, building complexity, good palate weight and texture. Bottling is carried out immediately afterwards to retain freshness and vibrance.

Picking Date: March 2018
Yield: 10t/ha
PH: 3.1
Residual Sugar: >2g/L

Bottling Date: August 2018
Alcohol: 12.5%
Ta: 8.5g/l