

## L. Viscek Vineyard Chardonnay 2017

### Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	L. Viscek Vineyard
Varietal(s)	100% Chardonnay
Brix at Harvest	21.2
Alcohol Content	12.5%
Residual Sugar	3 grams/Litre
Total Production	220 cases of 12



### TASTING NOTES

Our 2017 Viscek Vineyard Chardonnay is bright, light gold in the glass. The nose is fresh and lively with notes of pineapple, warm spice, toast and a touch of minerality. On the palate it is medium-bodied with flavours of ripe apple and vanilla bean refreshed by bright acidity and a touch of tannin from the barrel fermentation. The finish is long with savoury flavours and a touch of lingering acidity.

Drink now at cool room temperature or hold for the short-to-medium term for added complexities. Pair with savoury dishes rich in cream or butter.

### WINEMAKING NOTES

Our second vintage of Chardonnay from our neighbour Lado Viscek's meticulously farmed vineyard! After careful hand-harvesting, the grapes were full-cluster pressed. No sorting was required as the grapes were in pristine condition. The must was then transferred to a mix of 228L, 400L and 500L French oak (1 new 228L, the rest seasoned) where it underwent alcoholic and full malolactic fermentation. Following this, the wine was kept in contact with its fine lees for 12 months prior to being transferred to stainless steel tanks for an additional 6 months of rest before bottling in January 2019, following light fining and filtration.

### VINTAGE NOTES

The winter of 2016/2017 was again mild, yet a cool spring delayed bud-burst. Once the summer finally started it was relatively cool and rainy. Luckily September saw full sun and heat warm the vines to complete phenolic ripeness. Harvest started late in mid-September, commencing with Pinot and Chardonnay for sparkling and continued with other whites and early-ripening reds. The beautiful weather lasted well into the fall, allowing for long hang time for later ripening varieties. Overall yields were moderate to high with very high quality throughout. The wines are characterized by both freshness and structure across the portfolio, with potential for enjoyable early consumption or the opportunity to cellar wines for the medium-to-long-term.