

2005
CHARDONNAY
RESERVE

YARRA VALLEY, VICTORIA

Sourced from the best Yarra Valley vineyards, the winemaking team select the finest barrels of Chardonnay for this Reserve blend.

TASTING NOTE

The wine has a fragrant aroma of white peach, lemon butter and honeydew enhanced by subtle, fresh roasted hazelnut and cashew aromas derived from barrel fermentation. On the palate, lemon, grapefruit and white peach flavours provide a racy, fresh entry before leading to a creamy and smooth mid palate. Extended maturation in fine grained French oak barriques adds structure and length to the finish.

VINEYARD

Grapes for the Green Point Reserve Yarra Valley Chardonnay were sourced from the best vineyards in the Yarra Valley, primarily the cooler, elevated vineyards planted in red granitic soils at Yarra Junction and Seville in the Upper Yarra. Wines from these cool sites have great fragrance, delicacy and acid structure that provide long, elegant, citrus and mineral characters well suited to the Reserve style.

THE SEASON

A cool start to the season led to a slightly later than average budburst. The first two weeks of February 2005 were among the wettest on record in Victoria, providing excellent soil moisture for the ripening period. From mid-February until March, mild daytime temperatures, cool nights and little rain allowed the grapes to ripen gradually, producing balanced yields and strong varietal characters.

WINEMAKING

The fruit for the 2005 Reserve Yarra Valley Chardonnay was picked in mid to late March at 12.1-12.5° baumé when flavour intensity and vibrancy was at its peak. The individual parcels of fruit were whole bunch pressed, a gentle process that yielded juice low in solids and phenolics. The juice was immediately transferred to fine-grained French Oak barriques and puncheons for wild yeast fermentation, a technique used to further enhance the aromatic and textural layers of the blend. After fermentation, individual components were lees stirred to enrich the palate texture.

After five months in oak an initial barrel selection was made, and after a total of nine months the finest barrels were selected and blended with only the most intense and vibrantly flavoured barrels chosen for the Reserve blend. The wine then spent a further six months in barrel before bottling in July 2006. We consider the cellaring potential for the Reserve Yarra Valley Chardonnay to be five to eight years.

ANALYSIS

Alc 13.4%, pH 3.34, TA 7.2g/L