



Technical Information

Wine: Art Series Chardonnay

Vintage: 2012

% Varietal: 100%

The Year: A typical mild winter with strong northwest frontal systems sweeping through before turning southwest and southerly. Although rainfall was below average, dams still filled and overflowed. Pruning was completed in September. Chardonnay budburst commenced in late August and reached full bloom in early to mid November with consistently fine, sunny and warm days. Summer temperatures were above average with very few hot days, the afternoon sea breeze always a welcome cooling influence.

A spectacular flowering of the locally dominant forest tree Marri (*Corymbia Calophylla*) followed by an equally spectacular flowering of Karri (*Eucalyptus Diversicolour*) resulted in an impressive absence of hungry local birds.

Tasting Notes: Concentrated, perfumed and youthful, the nose exhibits fresh pears and white nectarines with an underlying floral lift of lemon blossom. Subtle notes of pistachio, cinnamon quill, blanched almonds and rice wafer lie beneath.

Powerful, yet very fine, the palate has tension with a thread of minerality. Limes, pear skin and lemon sorbet lead to a finely textured mid-palate, with layering and subtle oak integration. The purity and clarity of the fruit is the feature throughout.

Vinification: Cool de-stemmed fruit with some skin contact. The juice was settled for three days, racked and inoculated with yeast. 100% of the juice was barrel fermented in new French oak barriques and the lees stirred regularly. After 11 months in barrels the various components were blended, fined, cold stabilized and bottled.

% New Oak: 100%

Final Alcohol: 14.0%

Barrel Maturation Time: 11 months

Picking Date: 13.02.12 – 28.02.12

Bottling Date: 27.08.13 – 29.08.13

Release Date: March 2015