

PHILIP SHAW No11 CHARDONNAY 2016

Season/Vintage

Leading into the growing season we experienced a cold winter, with good rainfall and a few snowfalls. September kicked off the growing season with mild temperatures allowing for a slow even budburst across the majority of the vineyard. Warmer temperatures in October with scattered showers pushed the vines through budburst to fruit set in a relatively short period of time, setting the tone for an early vintage. November brought hot temperatures with extended dry weather towards the end of the month putting pressure on the vines. Timely rains in December recharged the soils and gave the vines the push they needed. Despite a warm start to January, cool wet weather towards the end of the month started to cause some concerns for disease and big berry sizes. February brought relief with hot dry weather, allowing the soils to soak up the extra moisture and start to concentrate flavours with ripening. March sealed the vintage as a cracker. Hot days with lovely cool nights provided ideal ripening and picking conditions. The above average temperatures in March resulted in warmer fruit flavours and depth, with the cool night helping to retain delicacy and freshness.



Analysis

pH: 3.45

TA: 5.1

Alcohol: 13.2% v/v

Residual sugar: 0.0

Winemaking

The Grapes were selected in the vineyard from Blocks 6, 12 and 11. They were hand-picked in the cool of the morning and pressed as whole bunches. Once the juice kicked i.e. started to ferment with natural yeast, it was transferred to a selection of old and new French barriques (25% new oak). Following fermentation the wines were stirred (battonage) regularly to enhance complexity and mouthfeel. The wine was left unsulfured over the cooler months and went through malolactic fermentation in the spring. The No11 blend is made from a careful selection of barrels from our top batches.

Tasting notes

The No11 is pale straw colour with a green edge. It is bright and alluring on the nose, with hints of citrus, cashew and subtle oak. The palate is powerful yet elegant. It has fresh stone fruits with a distinct citrus line. Savoury layers of toasty oak and cashew nuts give the wine depth and complexity.

Vineyard

KOOMOOLOO VINEYARD
Region: Orange
Altitude: ~900m
Planted: 1988/89