

Block50

SUSTAINABLY FARMED

Our infamous “Block 50” comes from one of the most coveted block of vines in our Estate. These mature plantings have played a major role in establishing Orange as a world class wine region. Block 50 is sustainably farmed and is proud to be involved in a wide range of sustainable viticultural practices including utilising technology to improve soil health, minimising water use, reducing carbon emissions and planting trees throughout the vineyard. These techniques allow the vines to thrive naturally - producing fruit with incredible depth and pure varietal character.



2015 BLOCK 50 CHARDONNAY

- BLEND:** 100% Chardonnay
- REGION:** Central Ranges, NSW
- HARVEST:** Early February 2015
- WINEMAKING:** Following pressing the juice was clarified keeping some juice solids then fermented at cooler temperatures to retain aromatics. Post ferment the wine was left on its yeast lees and stirred fortnightly for 6 months resulting in the creamy, soft mouth-feel of the wine. Once this process was complete, the wine was blended, then clarified & stabilised for bottling.
- BOTTLED:** November 2015
- WINEMAKER:** Debbie Lauritz
- APPEARANCE:** Bright golden hue with green edges
- AROMA:** Stone fruit, tropical fruit and citrus notes.
- PALATE:** Medium bodied with bright fruit, creamy softly textured mouthful and crisp balanced acidity.
- CELLAR:** Drink now, can cellar for up to two years.
- SERVE WITH:** An aperitif, or as an accompaniment to seafood or chicken

WINE ANALYSIS

- ALCOHOL:** 13.0%