

# Cumulus

## CHARDONNAY

Our premier white wine. Crafted from fruit sourced in our Estate vineyard in high elevation Orange, Australia.

Hand crafted in exceptional vintages, and vinified in small batches, it reflects our cool climate viticulture and winemaking techniques.

### WINEMAKER'S NOTES

<b>APPEARANCE:</b>	Bright golden with green edges.
<b>AROMA:</b>	Fresh citrus - lemon and lemon peel aromas with a hint of creaminess and nuttiness.
<b>PALATE:</b>	Medium bodied with intense citrus and stone fruit characters, crisp acid structure. Well integrated oak, hints of yeasty, nutty complexity and a creamy softy textured palate.
<b>ALCOHOL:</b>	13%
<b>CELLAR:</b>	Drink now or cellar for up to 5 years.
<b>GOURMET MATCH:</b>	White Meat, Fish or Creamy Pasta Dishes

### VINTAGE | 2012

Orange faced a cool and wet year in 2012, with heavy rainfalls during flowering affecting yields. More rain between February and March added additional pressure in the vineyard and reduced overall yields yet again.

### VINEYARD

From Block 15 which sits at 620m above sea level. The soil is basalt derived loam threaded with quartz & shale which created intriguing mineral characteristics in the fruit. Careful canopy management encourages filtered sunlight, protecting the light-skinned fruit from the intensity of the sun.

<b>PLANTED:</b>	<b>1995</b>	<b>CLONE:</b>	110 V5 Chardonnay
<b>TRELLIS:</b>	Vertical Shoot Positioning (VSP)	<b>HARVEST:</b>	Late February, 2012
<b>CROPPING:</b>	23 tonnes to the hectare		

### WINEMAKING

Following gentle whole bunch pressing, a high level of juice solids were retained, to achieve palate weight and complexity. The entire blend was barrel fermented in a combination of new and aged French oak barrels. 75% of the blend was fermented using natural indigenous yeasts. Post ferment, all the barrels were stirred weekly on yeast lees for several months.

### WINEMAKER

Debbie Lauritz, BAgSci (Oen)

