

Cumulus

2015 CHARDONNAY

Our previous (2014) vintage received not only numerous gold medals, but was a trophy winning Chardonnay and awarded 94 Points by the esteemed James Halliday 2017. It is not surprising that our 2013 Vintage also won numerous gold medals and was also awarded 94 Points from James Halliday 2016.

Our newly released vintage - 2015 - is elegant and tightly structured with a hint of creaminess. Watch this space as our flagship Cumulus Chardonnay again wins numerous accolades in the next few months!



2015 CUMULUS CHARDONNAY

BLEND: 100% Chardonnay

REGION: Orange, NSW

HARVEST: 3rd February 2016

WINEMAKING: Small parcel of fruit from block 14B, hand picked in the cool of the morning and then delivered straight to the winery. Following whole bunch pressing, the juice was transferred directly to barrels with full juice solids to achieve palate weight and complexity. The juice in barrel was allowed to warm and then naturally started its fermentation process.

30% of the blend was fermented in new French oak barrels, 15% in 1 year old French barrels, 15% in 2 year old French barrels, the remaining 40% in older barrels; a combination of both 225L and 400L in size.

Post ferment, all the barrels were topped and stirred on yeast lees, this started off weekly, then reduced to monthly. The wine remained on yeast lees until November, at which point the barrels were racked off yeast lees and blended for bottling in January 2016. The wine was then held in bottle for several months pre release.

BOTTLED: 5th January 2016

WINEMAKER: Debbie Lauritz. B Ag. Sci. (Oen)

APPEARANCE: Bright golden with green edges.

AROMA: Citrus and white stone fruit with a hint of creaminess.

PALATE: Elegant and tightly structured, showing citrus and white nectarine and peach fruits. Great complexity and texture, marzipan and grilled almond characters, derived from oak fermentation and lees stirring. The palate is softly textured, with subtle integrated oak characters and great length.

CELLAR: Drink now or cellar for up to 5 to 7 years.

ALCOHOL: 12.5%