



INDIGO VINEYARD

2015 COWRA CHARDONNAY

- The Vineyard:** This wine is sourced from the Umpires Vineyard at Bilimari in the Cowra wine region which covers 1,250 square kilometers of the beautiful Lachlan Valley. The region is defined by warm days, cool nights and dry late summers.
- The Vintage:** Vintage began at the end of January with yields somewhat lower than average due to the frost in 2014. This worked to enhance the quality of the fruit.
- Harvest:** The fruit was machine picked.
- Winemaking:** Oxidative handling resulting in low phenolics and ultimately greater complexity. A combination of pure yeast ferments, with small parcels of wild ferments. Gentle pressing of the grapes and minimal handling resulted in a juice of wonderful purity.
- Aging / Oak:** 50% of the juice went to French oak (10% new) for a wild fermentation. The remaining 50% fermented in stainless steel.
- Our thoughts:** The lightly oaked style means the oak sits in the background and adds a char/smoky element. Lovely bright yellow/green colour. The aromas are in the citrus/tropical spectrum. A young wine, so plenty of primary fruit. The palate has good weight, alcohol and glycerol, and a long finish. Although subtle oak, it's there and will integrate with the pineapple/mango fruit with further age.
- Food:** Match this wine with subtly flavoured foods. A creamy salmon or chicken and mushroom pasta would be a dream match with this wine. Chardonnay fans will also enjoy drinking it on its own.
- Winemaker:** Stuart Hordern
Release Date: April 2016
Drink: In its youth
Alcohol: 12.2%
Cellar Door: \$25 per bottle

Every vine nurtured by hand