



INDIGO VINEYARD
ALPINE VALLEYS BEECHWORTH, VICTORIA

2015 SECRET VILLAGE CHARDONNAY
PRODUCTION 142 DOZEN

The Vineyard: This wine is made grapes sourced from the Indigo Vineyard at Beechworth. The Indigo fruit is Bernard 95 clone on Richter 110 rootstock.

The Vintage:

Budburst was very early following good rainfall during winter and warmer conditions during August. Early summer saw regular rain fall during veraison (the period where the grapes start to change colour and ripen). The balance of the season saw very little rain fall and quite mild temperatures. Nice warm days and cool nights without any rainfall, meant the grapes ripened very well and flavours development was fantastic.

Harvest: The fruit was picked 6 to 10 February 2015.

Winemaking: Grapes were 100% whole bunch pressed and no pressings were cut. The wine underwent wild yeast fermentation. Malolactic fermentation was not encouraged. After 10 months of maturation it was bottled on 16 December 2015 after minimal fining and filtration.

Aging / Oak: The wine was aged in 30% in new oak and 70% older French barriques for 10 months.

Our thoughts: Delicious lean and complex. White peach and citrus characters are the first obvious flavours while the acidity and more obvious oak simply add to the complexity of this Beechworth Chardonnay.

Food: Roasted pork with classic apple sauce was a fantastic match. For some reason the wine lifted the green beans that were the accompaniment. Also delicious on its own.

Winemaker: Stuart Hordern

Bottled: 16 December 2015

Release Date: April 2016

Drink: Now to 2022

Reviews: 4 Stars Winestate Magazine

Alcohol: 12.4% pH3.26 TA 7.67

Cellar Door: \$50 per bottle

Every vine nurtured by hand

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