

Jones Road Nepean Chardonnay 2014

Tasting Note.

This top-tier chardonnay is precise, intense and rippling with concentration and nerve. Fresh-cut new French oak offers aromas of grilled hazelnuts, vanillin and spice with nougat and ripe pears, grapefruit citrus and florals - very complex. The palate has fine-etched acidity and savoury nutty barrel-fermentation flavours. A piercing and linear wine with restrained grapefruit flavour, finishing crisp and mouth-wateringly fresh.

Viticulture.

This area of The Nepean Block was specifically targeted for a reserve quality wine. The vines were cane pruned to produce no more than 18 shoots per vine. An open VSP canopy was carefully managed all through the damp growing season with some leaf-plucking on the southern side once the nets were put on after Christmas. No irrigating was used which promoted concentrated uptake of tannins. Bunch thinning, to one bunch per shoot was practised to further concentrate all available plant resources into the single bunch.

Vinification.

Whole bunches were top-loaded to the press without crushing or de-stemming and pressed to tank. After being left to settle for 24 hours the juice was fermented in varying aged French barriques. After ferment the wine was left on lees for 10 months with occasional stirring. Secondary, malolactic fermentation was stopped to retain the required citrus notes in the wine. The wine was prepared for bottling without fining and only minimal filtration to protect purity and complexity.

Alc/vol : 12.5%

