



CHARDONNAY 2018



TASTING NOTES

APPEARANCE

Pale and limpid straw.

NOSE

A rich, enticing aroma of lime and nectarine, melding seamlessly with vanilla bean and creamy nougat, oak-derived characters. There is also a hint of struck match lingering in the background.

PALATE

A silky, satin-like texture, perfectly poised acidity and lashings of flavour that mirror the nose with great persistence.

CONSUMPTION NOTES

DRINK BY

2025

BLEND

100% Chardonnay

ANALYSIS

12.2% Alcohol, 3.38 pH, 7.1 g/L Total Acidity

WINEMAKING NOTES

VINEYARD

Sitting on the ocean floor some 20,000 years ago, only to be reclaimed as land by millennia of volcanic activity, Geelong's Moorabool Valley sub-region is made up of a tough limestone and basalt base, which forms this sub-region's unique terroir; providing ideal free-draining soil for our grapevines.

Moorabool Valley's cool climate is largely continental by nature but still moderated to some extent by its proximity to the ocean, providing perfect conditions to

grow world-class wines. All vines are planted north-south, trained vertically, and canopies are managed to provide sufficient light and air into the fruit zone, maximising quality and vine health. Judicious irrigation is applied during the growing season to maintain healthy vine growth to assist even ripening, which is the key to quality fruit.

SEASON

With plenty of moisture in the ground and moderate weather conditions through spring and early summer, the vines enjoyed ideal growing conditions early. Flowering in November was quick, and the ensuing berry set was good, despite heavy rainfall late November. Yields were average with plenty of bunches, though lower in weight. A relentlessly hot summer and minimal rain made an early start to vintage with swift completion. Most of the Chardonnay grapes were picked on 21 February 2018 at 22.4 brix, pH 3.4, 7.0 g/L TA and then another batch at 22.3 brix, 3.3 pH, 7.3 g/L TA on 26 February 2018. The average yield was 6.56 t/ha.

VINIFICATION

Sourced entirely from our vineyard, both batches were hand-picked and transferred quickly to press for gentle extraction, collecting only 600 litres per tonne. We pressed straight to French oak barrels of which 30 per cent were new. The juice was minimally adjusted for SO₂ and acidity and put into a cool room set at 15°C. Naturally fermented, the barrels were stirred occasionally and topped fortnightly. The resulting wine was left on lees for nine months to provide further textural mouthfeel, before light vegetable protein fining, followed by cross flow filtration and bottling in December 2018.



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