

Hogshead

2016 Adelaide Hills Chardonnay 2016

Grape Variety:	100% Chardonnay
Region:	100% Adelaide Hills
Winemaker:	Corey Ryan
Closure:	Screwcap
Alcohol:	13.5

Summary: Hogshead is an extension of the partnership between South Australian winegrower Jim Zerella and Corey Ryan. Hogshead Chardonnay is a richly flavoured and expressive wine with definitive oak influence, a meal in itself or perfectly suited to seafood and white meat dishes.

Vineyards: Sourced from established vineyards in the Adelaide Hills at close to six hundred metres of altitude. The sheltered aspect and cold Autumn nights, courtesy of these higher altitude sites, combine to ensure the retention of natural acidity in the elegant fruit harvested.

Winemaking: Picked partially by hand and partially by machine at night to retain maximum fruit freshness. The majority of the blend was vinified in stainless steel with high solids before full malolactic fermentation. About twenty percent was fermented in barrel before the blend was aged in medium toast two and three year old French oak barriques for eight months to add complexity.

2016 Vintage: A wild ride of a vintage with high temperature spikes, heavy rainfall and other wild weather. But most of the excitement occurred early in the season or was of little direct impact before an almost perfect Autumn – warm and dry with cool nights. Vineyards were allowed to ripen to perfection and a very successful crop was picked.

Tasting Note: Straw yellow in colour with a lifted nose of melon and stone fruit aromas and a hint of creamy oak. The palate is bold and expressive with white peach and melon flavours building to a rich and soft mouthfeel framed by subtle toasty oak. Fresh acidity gives balance before a soft dry finish.

