



HEAR NO EVIL 2016 Tumbarumba Chardonnay PRESERVATIVE FREE

Region: Tumbarumba, New South Wales
Age: 25 years
Elevation: 800 - 850m
Grape Variety: 100% Chardonnay
Winemaker: Nicholas Crampton
Alcohol: 13%



Summary: Made naturally, bottled scientifically – The See, Hear, Speak No Evil wines aim to establish a new benchmark for quality and consistency for Preservative Free Wines through a combination of boutique, small batching winemaking and industry leading, technical ability for preparation and bottling.

Winemaking: Sourced from a single twenty five year old Tumbarumba vineyard at 820m of altitude and hand picked into small bins and chilled before direct transport to the winery. Whole bunch pressed and fermented in temperature controlled stainless steel. No preservatives or additives of any kind. 100% barrel matured in French oak, 10% new for three months with malolactic fermentation prevented. Only the tightest and freshest barrels selected (25% of make).

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: Crisp and restrained on the nose with aromas of citrus fruit, cut peach and riverstone. The palate is elegant and pure with a core of ripe stone fruit flavours balanced by fine mineral acidity and framed by a hint of spicy oak. An authentically pure and refined Tumbarumba Chardonnay given full ability to express itself.