



WILLOW SERIES CHARDONNAY 2017

REGION: COAL RIVER VALLEY

GRAPE VARIETAL: 100% CHARDONNAY

VINEYARD: NOCTON VINEYARD

2017-VINTAGE REPORT

Spring in 2017 was wet creating a smaller fruit set. Temperatures in Summer remained mild and overcast for much of January and February. During March we saw warmer temperatures allowing for ideal ripening conditions and as such quality fruit. Picking began mid-March and finished in early May.

TASTING NOTE

Colour

Light gold

Nose

Butterscotch, vanilla and dusty oak

Palate

A nutty, creamy palate with well balanced oak characters and a fine stream of acidity

Cellaring Potential

These wines are cellared for 2 years prior to release adding more complexity to these wines with the lovely secondary characters coming to play. Whilst following our ethos of vibrant fruit driven wines highlighting our exceptional vineyard characteristics, the addition of quality oak treatment and bottle age develop our more savoury pallet which offers additional cellaring of up to 8 years.

WINEMAKING –

The Chardonnay was handpicked and whole bunches were pressed into a variety of French oak barrels (around 15% new.) Partial malo-lactic fermentation has also occurred.

Picking Date: April 2017

Yield: 8t/ha

Alcohol: 12.5%

