Santa & D'Sas

Yarra Valley Chardonnay 2013

The Santa & D'Sas approach with the Ampersand Series of wines is to harness the strength and characteristics of each region to create varietal expressive wines.

Sourced from the mature, cool-climate Langbrook Vineyard planted in 1997 in the Upper Yarra Valley outside Yarra Junction, this Yarra Valley Chardonnay is an elegant expression of power and restraint. Parcels of Chardonnay were chosen for their flavour intensity, expression of vineyard character and palate tension. Traditional winemaking techniques were used including whole bunch pressing, wild fermentation in French oak followed by a long period of maturation on lees. This Chardonnay will age beautifully over the next 7 — 12 years.

Winemakers - Andrew Santarossa and Matthew Di Sciascio

Vineyard Region

Fruit for the this Chardonnay is 100% sourced from the Langbrook Vineyard, Yarra Junction in the Yarra Valley Wine Region.

Vintage Conditions

After a wet winter in 2012, the spring leading into 2013 was relatively mild. The season was relatively cool in December and then blossomed into a sunny and warm summer which continued well into March. The Summer temperature were above average, and the vines progressed steadily through the season but ripened rapidly at the finish.

Technical Analysis

Harvest Date: 3rd March 2013

Alcohol: 13.4%v/v

pH: 3.22

TA: 6.9g/L

RS: Nil

Bottled Date: 5th August 2014

Grape Variety

100% Chardonnay

Maturation

This wine was slowly wild fermented in a combination of new and older French barriques oak and matured on lees for 16 months with fortnightly stirring before bottling.

Colour

Pale gold with hints of green hues.

Nose

Aromas of white peach and jasmine flower with spicy oak.

Palate

The palate is long and rich with intense stone fruit and citrus flavours layered with French oak. A beautifully balanced wine that displays great fruit purity and exceptional natural acidity leads to a powerful, crisp finish.