

Mackereth House Wines

HORATIO 2009 Chardonnay

Vintage notes

Wet and windy weather spring during flowering led to variable fruit set in some varieties, and early summer rains recharged the subsoil moisture levels. Despite several days of extreme heat the vines had a healthy canopy which protected the ripening fruit so that it produced well balanced flavoursome small berried fruit with intense flavour.

Winemaking

Selected fruit is picked in the cool pre-dawn to enhance palate structure and freshness. Some of the juice is transferred to French oak hogsheads and allowed to ferment using both wild yeast strains. A small proportion undergoes Malolactic fermentation (MLF) for greater complexity. The remaining juice was fermented in stainless steel tank at 14° C to preserve primary fruit freshness. The wine was blended in November 2010 before bottling under screw cap in February 2011.

Tasting notes

Bright gold in colour, the 2009 Horatio Chardonnay is a complex, textured and elegant wine with integrated oak and great fruit intensity from the cool vineyards situated at the foothills of the Pyrenees in Western Victoria. Roasted cashew and almond meal notes from extended maturation on yeast complement the ripe stone fruit, melon and citrus fruit characters on both the nose and palate. Layered, complex, and persistent, this beautifully textured Chardonnay joins the ranks of the cool new Chardonnay brigade.

Technical details

Chardonnay	Picked at 11.2 – 12.3 Baumé
Alcohol	12.0 %
pH	3.25
Titratable acid:	6.58 g/l
Cellaring:	Drink now.
Serving temp:	Slightly chilled 6° to 9° Celsius

Awards: 1 Medal

