

ALPHA CRUCIS

McLAREN VALE

2018 Adelaide Hills Chardonnay

TASTING NOTE

VARIETAL: Chardonnay

VINTAGE: 2018

REGION: Adelaide Hills

PRODUCTION: 2400 bottles

VINEYARDS: Sourced from one of the highest vineyards in Piccadilly planted to C76 Bernard clone, plus 2 barrels from Oakbank.

OUR STORY: Chalk Hill was established in 1964 by the Harvey family. The first release of our Alpha Crucis wines was from the 2008 vintage. Alpha Crucis is the brightest star in the Southern Cross constellation, and these are the star wines of our vineyards.

THE WINE

AROMA: Stone fruit, pear and citrus, with brioche and roasted hazel nuts.

TASTE: A textured Chardonnay with wonderful pure fruit. It's silky and sensual on the palate, with stone fruit, citrus and vine flower notes on the front palate. The finish is long and persistent with roasted hazelnuts and wets stone/minerals lingering.

CELLARING: Will reward cellaring for 6-8 years.

VINTAGE 2018

A warm and wet spring prevailed, followed by a dry, hot summer. The dry conditions ensured berry size was small and the resulting fruit was concentrated and textured.

WINEMAKING

The fruit was hand picked and went through a natural fermentation in open fermenters. After fermentation, the wine was transferred to a combination of new, 2nd and 3rd use French oak barrels for 11 months. It went through partial malolactic fermentation in barrel prior to barrel selection and blending.

ALCOHOL: 13%



Produced by Chalk Hill Wines
58 Field Street, McLaren Vale SA
T: 08 8323 6400