



Chardonnay

2012

Jim Ingoldby established Ingoldby Wines in McLaren Vale in 1973. Since that time, Ingoldby Wines have made a succession of award-winning wines in the traditional McLaren Vale style. The region is renowned for producing concentrated, full flavoured fruit, delivering red wines that are approachable in their youth with the ability to improve with time in the cellar.

Individual vineyard parcels were pressed off skins and the juice kept separate for fermentation. Half of these parcels were fermented in seasoned French oak barrels, had their lees stirred, and underwent malolactic fermentation for added complexity. The other half underwent primary fermentation in stainless tank to retain fruit freshness. Prior to blending, each component was reassessed to ensure that the right balance of lifted fruit and complexity was achieved.

Winemaker Comments

Kate Hongell

Vineyard Region

McLaren Vale

Vintage Conditions

2012 vintage in McLaren Vale was fantastic, with the lower yields producing excellent quality throughout the region. The cooler nights once again had a great impact on the Chardonnay grapes, with an early harvest ensuring no incidence of disease.

Technical Analysis

Harvest Date February 2012

pH 3.18

Acidity 6.2g/L

Alcohol 13%

Residual Sugar 1.1g/L

Bottling Date April 2013

Peak Drinking Made for early drinking.

Grape Variety

Chardonnay

Maturation

Parcels of this wine were matured for six months in seasoned French oak while half of them were un-oaked to retain fresh fruit characters.

Colour

Pale straw

Nose

Lovely intense stone fruit characters of peach and nectarine, beautifully integrated with nutty and nougat aromas, are all supported by well-balanced oak.

Palate

The palate of this wine is balanced and creamy whilst maintaining lovely fresh characters, a hint of citrus zest, and excellent length.