



Chardonnay 2013

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: Kate Hongell

Vineyard Region: McLaren Vale

Vintage Conditions: 2013 vintage in McLaren Vale was once again exceptional. Good winter rainfall set the vines up with great soil moisture leading into the growing season. A hot spell in January certainly sped up ripening of the grapes, and there was a mad rush to pick at optimal maturity.

Technical Analysis

Harvest Date: February 2013

pH: 3.14

Acidity: 6.34g/L

Alcohol: 13%

Residual Sugar: 2.29g/L

Bottling Date: February 2014

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 aromas of white peach and zesty tropical notes which amalgamate superbly with French oak from oak maturation.

Palate: The palate of this wine is balanced with fruit purity and complexities brought about by lees stirring of the barrels.

