



Chardonnay 2014

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: 2014 vintage was a somewhat challenging year for grape growers and winemakers. Strong winds during flowering impacted fruit set and reduced yields. Heavy rainfall in the season subsided and a dry spring followed. Thankfully our Chardonnay grapes were picked before the heavy rainfall in January, and the grapes for 2014 Ingoldby Chardonnay fared well during the heat wave.

Technical Analysis:

Harvest date: February 2014

pH: 3.20

Acidity: 6.0g/L

Alcohol: 13.0%

Residual sugar: 1.0g/L

Bottling date: November 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 with lime green hues.

Nose: Bouquet of white peach, citrus blossom and a delicate nutty character.

Palate: The palate of this wine is balanced with crisp mineral acid and slight phenolics adding length. Barrel maturation has given contributed lovely almond meal and nutty flavours with a subtle touch of oak.

