



2017 BRAND'S LAIRA BLOCKERS CHARDONNAY

VINEYARD REGION	Coonawarra, South Australia
VINTAGE CONDITIONS	A cool growing season and above average winter rains leading into the 2017 vintage saw the region return to what could be best described as a more traditional Coonawarra vintage. The cooler conditions resulted in budburst being delayed by up to three weeks, with flowering two weeks later. A mild summer followed, with a welcome spell of hot days in late January. These factors saw harvest commence towards the end of March and continue through to early May. Coonawarra has not had a vintage which commenced this late since 2004. The start of vintage saw white grapes with good varietal definition and the reds, albeit at lower sugar levels than recent vintages showed excellent colour and concentrated fruit flavours. April saw a large rain event toward the end of the month, and this, combined with above average yields, meant that not all fruit in Coonawarra was harvested. Growers and winemakers worked tirelessly together to achieve outstanding results across grape varieties including Chardonnay.
COLOUR	Pale straw gold.
AROMA	The nose displays lovely fresh fruit driven aromas of white nectarine, grapefruit and melon backed by subtle creamy nutty oak notes from barrel fermentation and maturation
PALATE	The palate displays crisp acid, balanced with fresh fruit flavours of stone fruits, grapefruit and melon, along with cashew nut oak and light creamy notes. The wine has a long finish with lingering fruit flavours.
VINIFICATION & MATURATION	Fruit for this wine was harvested in the cool of the night and pressed to conserve the delicate fruits flavours. Only the high quality free run juice portion was utilised to make this wine. After 48 hours of cold settling then racking to clarify the juice, fermentation was initiated in stainless steel tanks. After partially fermenting the juice in tank, the juice was then transferred to fine grained French oak barrels (22% new) to complete fermentation. The wine was kept on yeast lees and matured in barrel for a total of 9 months. Regular stirring of the lees was conducted to give the wine a creamy texture and flavour. The barrels were individually assessed and then blended to produce the final wine which was lightly fined then filtered before bottling.
PEAK DRINKING	Drinking perfectly now and for the next 4 to 5 years.
WINE ANALYSIS	Alcohol: 13% pH: 3.30 Acidity: 7.2g/L

Peter Weinberg
Chief Winemaker

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