

Piccadilly Chardonnay 2018



S. C. PANNELL
W I N E M A K E R



Stephen helped his father plant the first GinGin clone chardonnay vineyard in Margaret river as a young boy and has been on a search to find it in the Adelaide Hills since arriving in SA in the mid 90's. The Mendoza or GinGin walks the middle ground between old school and modern and has made Margaret River Chardonnay what it is today. Characteristically high concentration of flavour and phenolics from lots of little berries interspersed with a few larger ones. It is a difficult clone to grow and work with that delivers a superb result. And as most things we do it's the most difficult things that produce the best results.

Chardonnay is Stephen's favourite white grape and for him it is all about the complexity and the reductive notes achieved through natural fermentation, the use of very large French Oak and settling on lees in tank for three months before bottling. A wine that will age particularly well showing a balance of acidity and freshness with length of phenolics and great hold on the finish.

THE VINTAGE

The Adelaide Hills 2018 vintage was, thankfully, a gentle and kind affair. Good winter rain, late budburst and a cool, mild harvest gave the grapes natural acidity and vibrant fruit flavours. Ideal conditions for a balanced crop and therefore, balanced wine.

WINEMAKING

Variety 100% Chardonnay

Varietal Origin Burgundy, France

Vineyard Piccadilly Valley, France

Process Hand picked on 15th March, natural fermentation and maturation in a one year old 1000L French vat and 500L puncheons, no malolactic fermentation. Pulled from barrel in late november and sent to stainless steel tank for settling on yeast lees before bottling on the 6th February 2019, 3900 bottles produced.

Alcohol 12%

pH 3.2

TA 7.7

FOR THE SENSES

Flavour Profile

Classic Chardonnay: Ginger, white flowers, hazelnuts and unmistakable white nectarine followed by ripe melon and toasty brioche.

Structure and Texture

Taut, wearing a corset, an interplay between the flavours attempting to escape and the acid keeping everything in, with air the strings are released and everything relaxes.

Cellaring

At least 10 years quite possibly longer. Cellar with confidence.

Serving

A very, very good spinach and fetta pie especially the spanakopita to be found in Georgina Hayden's book Taverna.