

# Chardonnay 2017

## Pequeñas Producciones

*“Pale straw in color. On the nose elegant aromas reminiscent of apple, lemon peel and apricot combine with notes of flint and toasted brioche. In the mouth the wine is full bodied with gentle acidity, excellent structure and long length”.*



### VINEYARD

All fruit was sourced from our own vineyard - located within the coolest, westernmost reaches of the Casablanca Valley. Sourced from hillside block planted in 2014 with a French clone of Chardonnay (548) on iron-rich red clay. Despite the youth of the vineyard, we loved the freshness and intensity of the fruit it yielded. Cropped at a meager average of 4 tons per hectare (1.5 tons per acre).

### HARVEST

After a very warm and dry season, the grapes were the first to be harvested, on 28 February, posing some logistical problems! Harvest occurred by hand and the fruit was carried immediately to the cellar in small cases of 15 kg.

### VINIFICATION

Upon arrival at the winery the grapes were destemmed and transferred to the pneumatic press. The resulting juice was left to cold settle (at 10°C/50°F) for one night. The juice was racked to used French oak barrels and inoculated with selected yeasts. Temperatures during the fermentation in barrel peaked at 18°C (or 65°F). After fermentation had finished the barrels were topped up and bâtonnage was carried out monthly for the following 5 months. Malolactic fermentation occurred only in part, and the wine was sulfited the following spring, to avoid spoilage. After a total of 18 months in barrel we selected some of the older ones, to avoid any overt oak flavours, and the remaining wine was used to enrich the Gran Reserva. The wine was gently nitrogen racked to be bottled on 11 September without fining and only a light filtration. 270 cases produced.

13.3%	3.45	6.3 GL	2.8 GL	0.53 GL
TOTAL ALCOHOL	TOTAL PH	TOTAL ACIDITY	RESIDUAL SUGAR	VOLATILE ACIDITY