

Sam Miranda

KING VALLEY



2016 Chardonnay

The Sam Miranda Signature Range of wines represent the best fruit from the King Valley each vintage.

Viticulture

Grown at our Myrrhee Vineyard in the Southern reaches of the King Valley At an altitude of 450m. The gentle sloping site has an East North Eastern aspect with East West row orientation. The vines were planted in 1995 at a density of 2500 vines per Hectare; VSP trellising ensures maximum sunlight for even ripening of the fruit.

Winemaking

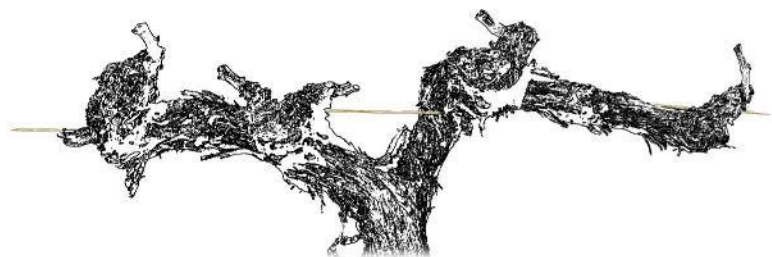
Whole bunch pressed with an extraction of 580 Lt per tonne. The juice was left to cold settle @ 4 Degrees for 24 hours before being racked and warmed into 50% new French oak hogsheads. Fermentation was completed by natural (wild) yeast with the barrels topped and left on gross yeast lees for 6 months. Racked out of barrel and held cold for 1 months @ <0 degrees prior to being fined with isinglass and bottled in August 2016.

Analysis

Alc: 12.1% pH: 3.40 TA: 8.1g/lit RS:dry

Tasting note

Bright pale straw in colour. Fresh fruit blossom aromas with hints of stone fruit and brioche. The palate displays subtle stone fruit flavours with a delicate complexity and balance of integrated French oak and sorbet like nature acidity on the finish. Will benefit with 5 – 7 years ageing.



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