

CHARDONNAY – TIMO MAYER

Victoria



APPELLATION: Yarra Valley

BLEND: Chardonnay

WINEMAKER: Timo Mayer

VINEYARD: _____

Fruit is sourced from 20-year-old vines grown on the Bloody Hill vineyard, a 6-acre plot on red rocky, volcanic soils. There are just four rows of Chardonnay vines. Altitude on the hill varies between 300 and 470 metres. The climate is relatively cool for Australia with some maritime influence, with rainfall in winter and spring, relatively cool, dry summers.

VITICULTURE: _____

The vineyards are run as naturally as the season permits. They shoot thin and green harvest to yield roughly 35hl/ha.

WINEMAKING: _____

Fruit is handpicked and pressed in whole bunches. Juice is transferred to old hogsheads to undergo wild yeast fermentation. In spring the wine is racked into stainless steel to settle for three months before being bottled without fining or filtration.

WEBSITE: <http://www.timomayer.com.au/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Savoury nose, with aromas flint and gun smoke and a saline touch, giving way to citrus and orchard fruits. A full, textural palate is well balanced by vibrant acidity. Excellent persistence.