



2005 Reserve Chardonnay

The Mt Jagged Vineyard produces quality cool climate wines from the Southern Fleurieu region. The vines were established in 1989 in the Mt Lofty Ranges just south of McLaren Vale at an altitude of 320 metres with a mean January temperature of only 19 degrees Celsius.



This Chardonnay was hand picked solely from out 110V1 clone block at the highest point in our vineyard on a East facing slope, well protected from the late afternoon sun. The acid and flavour structure is consistently excellent and always produces excellent fruit for this wine and our Sparkling Le Blanc.

Cellaring: Will reward 6-10 years.

Viticulture: 2005 was a cool vintage with very low yielding Mt Jagged vineyard chardonnay achieving beautiful flavour ripeness in mid March. One of the best vintages at Mt Jagged.

Vinification: The grapes once hand picked were chilled over night and then crushed. The free run was kept separate from the pressings and put straight into some (20%) new and (80%) seasoned French oak to go through primary fermentation and Malo-Lactic Fermentation, if it happened naturally in barrel. The wine was kept in barrel for 10 months then bottled with minimal filtration and bottle aged for 12 months before release.

Reviews:

4 ½ Glasses, Light straw green; an attractive wine developing slowly; citrusy minerality gives life and zip; subtle French oak; 200 dozen. Rating: 91, Drink: 2015.

James Haliday 2008 Wine Companion
