



NV Le Blanc

The Mt Jagged Vineyard produces quality cool climate wines from the Southern Fleurieu region. Each release in the Mt Jagged range builds on this quality reputation and offers a single vineyard wine of outstanding quality hand made from the vine to the bottle. The vines were established in 1989 in the ranges just south of McLaren Vale at an altitude of 320 metres with a mean January temperature of only 19 degrees Celsius.



This cuvee is Non Vintage blend of cool climate 100% Chardonnay fruit from the same block from which our Reserve Chardonnay is harvested. It is made in a “Blanc de Blanc” style with a slight bit more ripeness to the fruit from the “not quite” Reserve barrels of Chardonnay from the previous vintage blended into the current vintage wine prior to bottling each year.

Cellaring: A drink now proposition or in 3-5 years.

Viticulture: 100% from the Mt Jagged Chardonnay blocks of I10V1 and G9V7 clones of chardonnay. The vines are all vertically shoot positioned and picked at around the 11.5 - 12 Be each year to maintain excellent acid and fruit balance.

Vinification: The Chardonnay grapes are pressure fermented in tank then blended with the previous vintages Reserve Chardonnay barrels that did not make the grade. The wine is then bottled under DIAM cork to ensure no TCA spoilage.

13% alc/vol

Reviews: 90 points
(Tony Love The Advertiser 2009)
