

Dalrymple Estate Chardonnay 2010

Nestled in a cocoon of mixed vegetation and rolling hills, Dalrymple Estate enjoys a unique and seductive aspect shared by only a few boutique vineyards littering Tasmania's Pipers River region.

Discovered by Dr Bertel Sundstrup in 1987 after a long search for 'the perfect site', this small mature vineyard is now owned by the Hill Smith Family, and produces some of Australia's most distinctive cool climate, regional wines.



WINEMAKERS COMMENTS

The fruit for Dalrymple Estate Chardonnay 2010 was sourced from 25-year-old vines on C Block, within the Dalrymple Vineyard. C Block is situated on a fairly steep slope of the vineyard and this, combined with free draining loam soil, results in only a small amount of moisture being absorbed, therefore limiting potential growth yet sustaining small bunches of concentrated grapes. Three harvest selections were made, all at low baumé, to capture the distinctive freshness of the fruit.

Hand harvested fruit was carefully sorted and whole bunch pressed; extracting only juice of exceptional quality with minimal phenolics to maintain great tightness and linearity. All fermentation was completed with natural, wild yeast, and natural malolactic fermentation spontaneously occurred in almost half of the wine. After 12 months of ageing on whole lees, with selected battonage, the wine was bottled and aged for a further six months in bottle, allowing it to achieve harmony and balance.

VINTAGE CONDITIONS

2010 was a vintage of two halves – after an ideal spring and summer the vines were beautifully balanced and fruit expression was very good. Fortunately the Dalrymple fruit was picked before rain started in late March and continued throughout April, meaning this wine represents the best of the season.

A pale yellow/straw, with brilliant clarity, the Dalrymple Estate Chardonnay 2010 has aromas of fresh lemon with a torn pith richness that is further enhanced by a mealy/crushed nut character. Fragrant white blossoms arrive as the wine warms in glass. Entry to the palate is soft and textural – similar to that of biting a fresh peach. The distinctive Dalrymple oyster shell character tantalises the palate. The mid-palate has good fruit weight and is well balanced with the oak spice, with length driven from a natural acid spine. The finish is clean and lingering. Suitable for vegans and vegetarians.

For more information visit <http://www.dalrymplevineyards.com>

VINTAGE INFORMATION

Vintage	2010
Region	Tasmania
Winemaker	Peter Caldwell
Harvested	5 to 13 April 2010
Treatment	Fermented & matured for 8 months in 15% one-year-old French barriques, balance in older French barriques & hogsheads
Alc/Vol	12.5%
Total Acid	7 g/L
pH	3.07

