



Helen's
Hill

Helen's Hill Chardonnay 2014 *Breachley Block*

Handpicked fruit is crushed and gently pressed into a holding tank for 48 hours to separate the clear juice from the settled lees. The juice is then racked to a combination of 30% new and 70% older French oak barriques for primary fermentation. 100% wild yeast ferment. The fermenting barrels are placed in a temperature controlled storage area where the primary fermentation process is monitored until complete. After primary fermentation approximately 20% of the barrels undergo malolactic fermentation to add complexity and soften the acid structure. Throughout the entire fermentation process the wine undergoes battonage (lees stirring) to harmonize and add creaminess to the palate. Battonage continues through until the wine is prepared for bottling.

VINTAGE:	2014
GROWING REGION:	Coldstream, Yarra Valley
VARIETY:	Chardonnay
ALCOHOL:	
APPEARANCE:	Bright straw
AROMA:	Tropical fruits, nutty and subtle nuances of French oak
FLAVOUR:	Cashews, grapefruits and lemons
TEXTURE:	Creamy and rich, with great clean finish
OAK:	Aged 10 months in French Oak
LOCATION:	Coldstream, Yarra Valley, Australia 37 degrees South, 145 degrees East
SOILS:	Sandy clay
TRELLIS STYLES:	Vertical shoot positioning (VSP)
WINEMAKER:	Scott McCarthy
ASSISTANT WINEMAKER:	Tim Castle



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