



Ingram Road Chardonnay 2015



The Ingram Rd breed of Chardonnay is exciting, fresh, zesty and truly does the great grape variety known as Chardonnay justice. Gone are the days when you need a knife and fork to drink Chardonnay. Now, our Chardonnay is being made to reflect the subtle and complex fruit structure of this variety whilst maintaining a clean fresh finish on the palate.

Our Ingram Rd Chardonnay is not like most inexpensive Chardonnays. Firstly it is made from our cool climate Yarra Valley Estate fruit, secondly small parcels are hand picked at harvest based on fruit flavours, thirdly it is 100% French oak fermented and matured and finally we utilize 100% “wild” fermentation during the primary fermentation stage. This hands on approach, much of which relies on Mother Nature ensures that the fresh, complex, high quality Chardonnay fruit ends up in the bottle.

For those that think that they do not like Chardonnay, our Ingram Rd Chardonnay will open your taste buds up to the complex delights of what this great variety can taste like. Santé.

VINTAGE:	2015
GROWING REGION:	Coldstream, Yarra Valley
VARIETY:	Chardonnay
ALCOHOL:	
APPEARANCE:	Bright straw
AROMA:	Tropical fruits, nutty and subtle nuances of French oak.
FLAVOUR:	A combination of citrus, light melon and vanilla flavors. Slight creaminess on the back with a lively finish. Nuances of oak.
OAK:	The wine was aged for 10 months in French Oak.
LOCATION:	Yarra Valley, Victoria, Australia. 37° South, 145° East
SOILS:	Sandy clay
TRELLIS STYLES:	Vertical shoot positioning (VSP)
WINEMAKER:	Scott McCarthy
ASSISTANT WINEMAKER:	Tim Castle

