

# LIGHTFOOT & SONS

PREMIUM GIPPSLAND WINE

## 2015 'Myrtle Point' Chardonnay



**Viticulture** The 2015 growing season was a welcome recovery after the frost of 2014. A fairly wet, mild spring got the vines off to a good start, with favourable conditions throughout the flowering period. An average sized crop set, with nice and even bunches. With the wet spring there was vigorous growth and the vines were all trimmed leading up to Christmas to open up the canopy and get some sunlight onto the fruit. Post Christmas, the weather stayed true to the Gippsland norm, with some lovely warm days and cool nights, which lead the ripening along slowly and evenly. With no extreme weather events, the grapes ripened steadily until the Chardonnay harvest began on Sunday the 12<sup>th</sup> of March.

**Winemaking** The 2015 Chardonnay grapes were harvested between the 12<sup>th</sup> and the 21<sup>st</sup> of March, reflecting the difference in ripening both between the blocks in the vineyard, and the various clones. The grapes were picked at slightly differing levels of ripeness to give the final wine a balanced, natural acidity. The grapes were all pressed directly to a mixture of new (15%) and old French oak Barriques and Hogs Heads for fermentation. All the juice was then allowed to ferment with a mixture of both wild yeast and cultured yeast. Some malo-lactic fermentation (<20%) occurred naturally. Lees stirring was undertaken in the following months. New barrels used in the blend came from the coopers Damy, and St. Martin with wood from the forests of Vosges and Allier.

**The Wine** A fresh, bright Chardonnay. Citrus and white Peach fruit with a subtle oak influence.

**Harvest Dates** Between the 12<sup>th</sup> and 21<sup>st</sup> of March 2014.

**Vineyard** Lightfoot & Sons Myrtle Point Chardonnay is made exclusively from grapes grown by the Lightfoot family on their *Myrtle Point Vineyard* in the Gippsland Lakes District. Located in far eastern Victoria, between the Great Dividing Range and Bass Strait, the Gippsland Lakes District enjoys a cool, semi-maritime climate. Soil structure of the *Myrtle Point* vineyard is *Terra Rosa* over limestone.

**Clone** B96 grafted in 2000, I10V3, G9V7 & P58 planted in 1995.

**Alcohol** 13.2 % Alc/Vol

**pH** 3.31

**T/A** 8.1g/L