



BELLBRAE ESTATE



2018 Longboard Chardonnay

Geelong, VIC

Background

We are no strangers to Chardonnay, but are proud to offer the very first vintage off our new Chardonnay block. In 2015, we planted one hectare of Chardonnay with two Dijon clones, D75 and D96. Both clones are high quality and produce great aromatics, but D96 provides the acid structure and palate length, while D75 brings more generous fruit and complex flavours. Generous texture and mouthfeel from lees maturation in older French oak (for more subtle oak flavours) add savoury characters to the mix. The result is effortless balance and a long ride, exactly what you expect from a Longboard!

Tasting Note

This is a chardonnay for our time – modish and wholesome. It has lifted peach and nectarine aromas, leading to flavours of peach and rockmelon with a hint of cashew. Light and graceful this Longboard surfs fluidly over the palate. French oak barrels, old and new, give a little sheen and a touch of complexity. Fresh flavours carry through on the finish giving elegance and length.

Technical

Grape:	100% Chardonnay
Vineyard Clone:	D75 & D96
Soil:	Buckshot Sandy Loam
Location:	Geelong Region
Oak treatment:	20% 1 year-old and 20% 2 year-old French oak barriques. and the balance is tank fermented
Wine Analysis:	Alc = 12.5%, pH: 3.23, TA: 7.0g/l