



FONTY'S POOL WINES 2007 CHARDONNAY

TASTING NOTES:

Fonty's Pool classic cool climate Chardonnay that saturates the palate with citrus juiciness, hints of stone-fruit and discrete mineral elements. There is textural softness, with refined oak influence and an overall charm and elegance. Fresh, racy and opulent.

TECHNICAL NOTES:

Vineyard

Two Chardonnay clones were used in this wine; Gingin or Mendoza Clone and Clone One, grown on a mixture of karri loams and ironstone gravelly loams associated with the native karri, marri and jarrah eucalypts. The fruit was sourced from Chinaman's block which was planted in 1989 vines spaced at 3.0 x 1.5 metres; this block is planted with both Gingin and Clone One. Chinaman's is spur pruned on a bilateral cordon; shoots are trained vertically with wires on a 1.8 m trellis. Bunch thinning was not required as vine balance was exceptional. Irrigation is used judiciously at specific times of growth to maintain vine health without impacting on physiological ripening.

The Season

This was the earliest season to date, starting in early to mid February, two weeks earlier than any other harvest previous at Fonty's Pool Vineyards. With a warm but not hot spring and minimal rain and cloud cover, budburst was early and uniform resulting in good flowering and even maturation of fruit. In addition yields over all were down considerably, but in conjunction with almost ideal conditions we are extremely happy with all of the resultant wines from 2007, both whites and reds.

Harvest

Two batches of fruit were machine harvested with the first batch coming in on the 26th February and the second the very next day on the 27th. The fruit was in good condition, with excellent, refined flavours and the physiological ripeness ranged from 11.6 – 12.6° Baume, 3.16 – 3.23 pH and 6.4 – 8.2 g/L acid.

Vinification

With the philosophy of developing an elegant style of Chardonnay, similar to Chablis, which compliments the delicate flavours achieved in Pemberton, only 50% of the fruit was barrel fermented. The batches of fruit were crushed separately with a small amount of SO₂ and pectolytic enzymes, must chilled and pressed to stainless steel tanks for analysis, cold settling and amelioration before being racked off gross lees. The tank fermented portion was inoculated with yeast while two batches of barrel fermentation occurred. One inoculated with yeast, while the other was allowed to undergo a "wild" fermentation. All batches remained *sur lees* for nine months, with 10% of the barrels undergoing natural malolactic fermentation; the remaining barrels and tank were sulphured post primary fermentation in July. In December all batches were blended together resulting in a wine with 15% new French oak. The blend was heat and cold stabilised then filtered prior to being bottled June 2008.

Analysis

13.4% alcohol v/v, pH 3.13, 6.9 g/L acid, CO₂ 1.0 g/L