

ROSEWOOD

ESTATES WINERY



2013 Origin Series Chardonnay



Appellation:	VQA Beamsville Bench
Vineyards:	Reneacu Estate Vineyard
Composition:	Chardonnay (100%)
Type:	Dry white wine
Alcohol:	13.5%
Residual Sugar:	20.8 g/L (2)
Titratbale Acidity:	1.8 g/L
Bottling pH:	3.53
Ageability:	4 to 6 years from harvest (2017 to 2019)
Production:	178 cases (750ml x12)
Price:	Retail \$28.20

Winemaking Notes

This Chardonnay, from our estate Renaceau Estate vineyard, was hand harvested at great flavour and sugar ripeness. Hand sorting was done on a shaker table, and only the best clusters were selected for gentle whole cluster pressing. The resulting juice was racked off its lees after 3 days of settling, and it then began spontaneous barrel fermentation. This primary fermentation continued for 12 weeks with battonage once a week to keep the lees in suspension, as well as adding complexity and structure to the wine. For the next 4 weeks a secondary malolactic fermentation took place and the battonage was reduced to bi-weekly. The malolactic fermentation was stopped at 80% to keep natural acidity to balance the wine's complexity. The wine was aged for 10 months in premium French oak barrels (50% new and 50% seasoned oak). Sterile filtered on the day of bottling.

Tasting Notes

The 2012 growing season was very warm and long, and it has led to a great vintage of ripe and flavourful wines. Our 2012 Chardonnay displays the warmer season beautifully in the glass with its ripe spectrum of fruit aromas and flavours. Pineapple and stone fruit form the backbone of the wine, with green apple also present. Oak and yeast derived characters such as vanilla, cream, butterscotch and toast compliment these fruit components well, and add richness and weight to the palate. This richness is then well balanced by a refreshing citrus finish.
