

trevelen farm



Estate Chardonnay 2018

A family owned vineyard, nestling among farm land, just north of the Frankland Gordon River. This unique 'terroir' has spectacular views to the Stirling Ranges and is the most northerly vineyard in the region. It all starts in our vineyard, part of a long history with the land here. The Trevelen Farm vines were established as an extension to the farm in 1993, our wines are the result of a passion for growing excellent fruit.

TASTING NOTES

Vibrant pale straw. This wine has aromas of French oak, cashew nut, stone fruit, peaches and nectarines. A smooth, slightly creamy midpalate. This Chardonnay reflecting the nose above combined with slightly more French oak influence than in recent years, leading to a pleasant smooth dry finish.

WINEMAKING

Trevelen Farm practice is to pick grapes at optimum ripeness. Therefore, great care is taken at vintage time to ensure the pH levels are satisfactory (and rising), with actual taste testing and frequent testing. Fermented in a mix of new and recent vintage French Oak barriques for 9 months and left on yeast lees, which gives the savoury aromas and texture to the wine. Some Flex-tanks included in the mix. All fruit was hand picked at Trevelen Farm Estate.

VITICULTURE NOTES

An average Winter and Spring with a quite dry, mild summer. Very good vine growth and little disease pressure was delivered. A soft finish to the ripening gave similar flavours to recent years, but with far more aromatics. The vintage a little below in yield with good quality fruit achieved.

QUICK NOTES

Vintage: 2018
Winemaker: James Kellie
Grape Variety: 100% Chardonnay
Bottled: November 2018
Growing Area: Great Southern
Alc: 14.0 %
pH: 3.28
TA: 6.3 g/l
Residual Sugar: 0.90 g/l
Cellar Potential: Suitable for extended cellaring

