



Botham

TASTING NOTES

Sir Ian Botham Adelaide Hills Chardonnay 2017

Vintage Conditions

The annual rainfall in 2016 was the highest in the Adelaide Hills region since 1992. One third of the season's rainfall was recorded during July and September, resulting in saturated soil conditions at budburst. Wet soils, combined with cold temperatures, resulted in slow shoot development which caused development of dense canopies and delays in the time of flowering. The late flowering and late veraison meant that vintage was delayed by three to four weeks, compared to vintage in the last decade. Weather conditions during fruit ripening were quite dry and favoured full development of colour and flavour as there were few periods of hot weather. Vintage was up to four weeks later than usual but a long and dry Indian summer ensured minimal disease pressure and the opportunity to fully ripen crops.

Vineyards

The fruit for this wine was sourced from the premium vineyards belonging to The Lane vineyard nestled in the heart of Adelaide Hills. 450m above sea level the vineyards are sheltered and south facing, thus protecting the grapes from some of the bad weather. The vineyard soils are ideal for Chardonnay grapes being mostly gravel with limestone and calcium silicates and ferrous pebbles spread throughout.

Winemaking Notes

The grapes are harvested by hand in the vineyard and this allows whole bunches to be pressed before being moved straight into 50% new and 50% seasoned French oak barrels of varying sizes. Here the grapes are left to ferment naturally. Nine months on less, with no stirring and no Malolactic fermentation allowed, results in a poised, precise and extremely high quality wine which is full of flavour.

Wine Style

This chardonnay is made with as little intervention as possible to result in a natural, full bodied wine with beautiful texture and refinement.

This wine was made in partnership with Marty Edwards, Head Vigneron at The Lane vineyard.

Colour

Brilliant white gold.

Nose

Orange blossom, white peach and hints of almond are combined with complex toasty oak aroma's to deliver a bouquet of depth and intrigue.

Palate

Beautifully luscious, full bodied and creamy, the aromas on the nose follow through to the palate with opulent white peach, grapefruit and lemon myrtle blending with fine acidity and well integrated oak. This is a wine of structure and elegance and will develop gracefully as it ages.

Wine Analyses

Alc/Vol: 13%

pH: 3.28

Acidity: 7.0g/l

Peak Drinking

Now – 2032 (if cellared carefully)

