

Masterful Blending

PREECE Chardonnay 2016 Nagambie Lakes, Central Victoria

The Preece Wines collection pay homage to the legacy of Mitchelton's founding winemaker Colin Preece, also known as one of Australia's masterful blenders. Embracing the fastidious approach and innovative flair that Colin Preece extolled throughout his highly decorated career, the Mitchelton winemakers' creatively explore Victoria's rich and diverse viticultural landscape and some of the best patchwork of exciting sub regions in search of highly expressive sites and the finest quality. Handcrafting a collection of fruit-forward varieties, the contemporary Preece wines herald an exciting new era of wine and viticultural exploration from this iconic Victorian winery.

Tasting Notes

Colour Pale gold in colour.

Nose Delicate aromas of nougat, citrus blossom and spicy oak notes swirl and lift from the glass.

Palate The palate unfurls with soft and supple ease, held neatly by a limey acid core. Flavours of stone fruit, meal and citrus rind combine and build ahead of a fresh and cleansing finish.

Vineyard This 2016 Preece Chardonnay proudly sources estate fruit from Mitchelton's home base, on the verdant banks of the mighty Goulburn River in Nagambie, Central Victoria.

Vintage Conditions The 2016 vintage was marked by lower than average rainfall and higher than average temperatures throughout the growing season. Dry conditions in the lead up to the growing season resulted in lower than average yields with optimal vine balance achieved with minimal intervention. Negligible rainfall in the final stages of the growing season allowed optimal timing of harvest and delivered fruit of a fresh and lively constitution.

Winemaking Fruit was harvested in the cool of the night with gentle draining and pressing aimed to preserve freshness and flavour. Following a brief settling period, juice was racked to seasoned barrels for fermentation and maturation. A period of battonage was employed post fermentation to tease out additional complexity and texture into the finished wine. Following nine months maturation on lees, barrels were carefully assessed to ensure balance of flavour was achieved in the final blend.

Wine Analysis

Alcohol 13.5%

Residual Sugar 0.5 gm/L

pH 3.3

Acidity 6.0 gm/L

Allergens Produced with milk





Rainfall^(mm) — September 22.4
October 3.4, November 43.2,
December 23.0, January 152.0,
February 18.2, March 34.0

Mean Monthly Temp. (°C) —
September 18.0, October 27.4,
November 26.6, December 31.8,
January 29.4, February 29.6,
March 28.8

Budburst — 16th September 2015
Flowering — 8th December 2015
Veraison — 10th January 2016
Harvest — 7th February 2016