

Masterful Blending

PREECE Chardonnay 2017 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 Medium straw with vivid green hues.

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, oatmeal and citrus rind combine and build ahead of a fresh and cleansing finish.

Vineyard This 2017 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 Moderate temperatures and an almost metronomic rainfall pattern were the key markers of the 2017 growing season. Following the small crops of the preceding season, vines flourished and set above average yields with strong and healthy canopies a feature. The combination of lower temperatures and above average yields extended the season and provided a slow and gradual accumulation of sugars and flavour.

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 13.0%

Residual Sugar 1.0 gm/L

pH 3.3

Acidity 6.1 gm/L

Allergens Produced with milk





Rainfall^(mm) — September 105.0
October 48.6, November 39.4,
December 38.0, January 49.6,
February 30.2, March 22.8,
April 78.0

Mean Monthly Temp. (°C) —
September 15.8, October 18.8,
November 23.7, December 28.7,
January 30.6, February 28.7,
March 29.8, April 21.5

Budburst — 14th September 2016
Flowering — 14th December 2016
Veraison — 20th January 2017
Harvest — 4th March 2017