

Masterful Blending

PREECE Chardonnay 2018 Yarra Valley, 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 straw with vivid green hues.

Nose Enticing hints of grapefruit, citrus blossom and ripe stone fruit, along with mealy, flinty and spicy notes.

Palate The palate unfurls with fresh flavours of nectarine, white peach and cut flowers, built along with crisp acid backbone and textured mouthfeel.

Vineyard Fruit for the Preece Chardonnay has been sourced from the Upper Yarra sub-region of Victoria's famed Yarra Valley. At an altitude of over 300 metres above sea level, the diverse soil types and cool climate lend themselves to the gradual development of elegant and complex fruit flavours and integrated natural acid backbone.

Vintage Conditions Winter was cold delivering a good dormancy for vines. The Winter and Spring rainfall leading into the 2018 season was excellent, with soil moisture's replenished, and vines in excellent condition. October through to December was warmer than average, but without peak temperatures causing any issues. The flowering to fruit set period was quick, assisting in good berry numbers. The berry development and ripening period from December to March was dry, consequently there was little disease pressure. The 2018 yields were moderate, and the slow cool ripening was very even, delivering fruit with freshness and strong varietal flavours.

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 and new 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 10 months maturation on lees, barrels were carefully assessed to ensure balance of flavour was achieved in the final blend.

Wine Analysis

Alcohol 12.7% v/v

Residual Sugar 0.70 g/L

pH 3.36

Acidity 7.37 g/L

Allergens Produced with milk

