

OCEAN EIGHT

2014 Ocean Eight Grande Chardonnay

Vineyard & Yields

The top 30cm soil profile is made up of 20% sand, 65% silt and 15% clay. These sandy loams are also known as brown chromosols and are defined by their moderate fertility and water holding capacity.

The vineyard is one of the most northerly on the Mornington Peninsula landmass. It is ideally located for the growing and ripening of the Verve style.

Yield for Chardonnay fruit destined for this wine was 2.8t/acre.

Clone is known as 277, planted in 1999.

Winemaking

1. Grapes are received at the winery in February to March and refrigerated overnight down to 10 degrees Celsius.
2. Fruit is 'wholebunch' pressed directly into 20% new puncheons & 80% old barrels (7+years), by gravity alone. Sulphur dioxide is added at 50 mg/l into the ferment.
3. Over 3-6 weeks the juice goes through a natural – no yeast added - fermentation.
4. The wine is then held in barrel, in the cellar until next February. It is then consolidated into tank for blending.
5. The wine is raked once before filtration.
6. Once clear, the wine is filtered down to 1.0 microns ready for bottling.
7. The wine is then bottled under inert gas.
8. Alcohol content is 13.2%

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Tasting Notes

2014

The Grande Chardonnay is pale gold in colour and gives little indication of its age or extended barrel maturation. The aromas are spicy with a hint of burnt matchstick along with some honeyed lemon.

Whilst certainly not over the top the wine is rich compared to the Verve Chardonnay and the flavour builds in the mouth. Honey notes are strong at the front of the palate and there is some toast from the oak. At the back of the palate, the acid kicks in and the finish is dry and lingering.

Still a baby this wine is starting to open up and is ideally suited to full flavoured fish and lighter, roasted poultry dishes.

