

OCEAN EIGHT

2015 Ocean Eight Verve 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.

Yields for Chardonnay fruit destined for this wine fell between 1.8- 2.8t/acre.

Clones are known as P58, 95, 96 & I10, 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 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 October. 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 12.5%

Analysis

Specific Gravity	0.9921
Alcohol	12.5%v/v
Volatile Acidity	0.33g/L
Titrateable Acidity	7.0g/L
Sulphur Dioxide – Free	9.3mg/L
Sulphur Dioxide – Total	125mg/L
Residual Sugar	0.76g/L
pH	3.29



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Tasting Notes

Over the years we have honed the style of the 'Verve' Chardonnay and it is now firmly entrenched as one of Australia's most distinctive and distinguished examples of the greatest white wine grape variety. The fruit is picked 2 weeks earlier than any other vineyard on the Mornington Peninsula, to capture the racy grapefruit & lemon flavours in the ripening cycle, and only old barrels are used for vinification to highlight the vibrancy of the fruit from our vineyard.

2015

The ripening season was mild & dry, excellent conditions for grapes destined for our Verve Chardonnay. When picked, they had incredibly intense fruit concentration combined with the steely acid backbone that completes this modern style.

The new Verve shows distinctive grapefruit & lemon on the nose alongside some mineral components. The palate almost gives you the illusion of richness due to the intensity of the fruit, then the crisp, dry finish kicks and lingers in an extended aftertaste. It drinks beautifully in its youth, as a fresh & vibrant Chardonnay. With Age this wine will develop further toffee and honey flavors. Drink for 10yrs+

Some great foods to match would be the freshest of crayfish, something rich like kingfish, and/or our local favorite, Flounder.