

## Background:

Zonte's Footstep has been on a quest to find and grow the world's best white varieties in regions that express the fruit's best attributes for more than a decade.

Our Chardonnay comes from one of the finest cool-climate vineyards located in the Adelaide Hills. The soils in this vineyard are ancient; research estimates the soils are 1800 million years old, mostly gravel with limestone/calcium silicates and ferrous pebbles spread throughout. Hand-pruned, harvested and made it is our holotype for Chardonnay.

## Winemaking:

Early one morning in the first week of March, from Dusk til Dawn, whole bunches of Chardonnay were hand selected, then picked.

The fruit was destemmed and gently pressed prior to fermenting in stainless steel to retain the varietal flavours and characters developed in the vineyard. Then transferred to seasoned oak barriques to mature and take on character for seven months. The wine was then bottled without fining or filtration so that the true expression of the vineyard shines through with artisanal winemaking to add complexity.

## Tasting Notes:

(This is how late chairman Evans OBE made us all do it. Vale Len. Vintage 1930; Decanted 2006.)

**Colour:** Bright straw, green hue.

**Nose:** Pretty, lifted citrus zest, white peach and honeydew melon.

**Entry:** A rush of citrus and white peach.

**Middle Palate:** Clean, lemon-citrus and Pink Lady apple with a layer of minerality.

**After Palate:** Textured stone fruit balanced with fresh acidity.

**Finish:** Fine and flavoursome with long crisp finish.

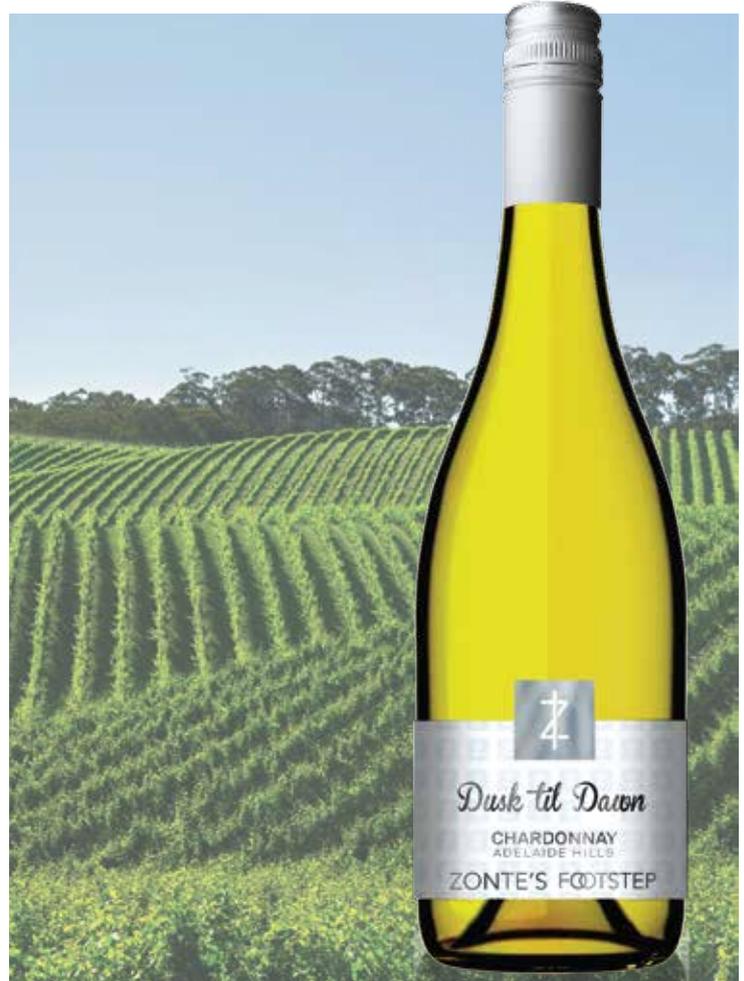
**In Summary:** Dusk til Dawn Chardonnay need not be the last; but first glass you have. A true expression of Chardonnay procured from the Adelaide Hills in all its fruitful glory. Lovely chilled sipping on one's own, with friends or almost any dish... we aim to rekindle the love of Chardonnay.

## Ingredients:

Grapes and sulphur dioxide.

Other ingredients used in the winemaking process:

- Cultivated yeast.
- Free SO<sub>2</sub> 36 ppm
- Total SO<sub>2</sub> 128 ppm
- yeast nutrients.
- malolatic



## Vital Statistics:

Varietal Blend: 100% Chardonnay

GI: Adelaide Hills

Alcohol by Volume: 13.5%

Total Acidity: 6.6

pH: 3.30

RS: 2.6 g/L

750mL: 93303910000329

Dozen: 19330391000326

## Region:

