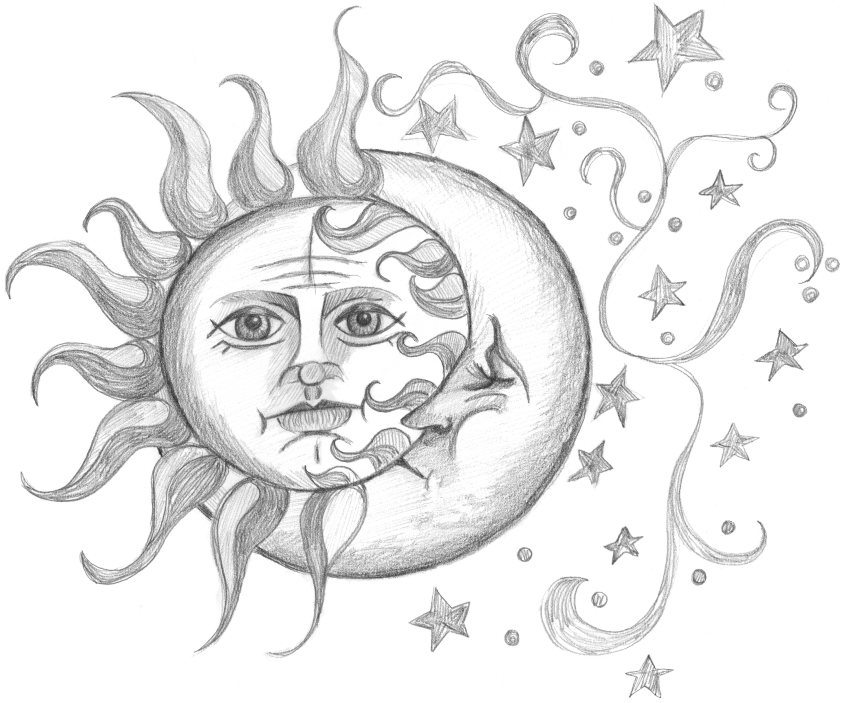
DUSK TIL DAWN

CHARDONNAY | ADELAIDE HILLS | 2017



As the sun sets on an Autumn Eve and Mr Moon lightens the way, we set about to harvest our flavourful Chardonnay until the Sun rises, in all its glory, bringing yet the Dawn of another day.

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. It was 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.

Bright straw colour, green hue. Pretty, lifted grapefruit zest, nectarine and melon on the nose. A rush of kaffir lime and yellow peach on entry. Clean, lemon-sherbert and granny smith apple with a layer of minerality. Textured stone fruit balanced with fresh acidity. Fine and flavoursome with a long crisp finish.

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

We aim first and foremost for fruit flavours, **Pink Lady Apples**, **Honeydew Melon**, touched gently with French oak to add a nutty texture and a hint of **Almond & Vanilla** from lees contact.

"*the sun loved the moon so much he died every night to let her breathe*"
- Kaysimm

Vital Statistics

Varietal Blend: 100% Chardonnay
GI: Adelaide Hills
Alcohol by Volume: 13.5%
TA: 6.74 g/L
pH: 3.17
RS: 1.6 g/L
750mL: 933039 100 0558
6 pack: 933039 1000 770

Ingredients

Grapes and sulphur dioxide.
Other ingredients used in the winemaking process:
- Cultivated yeast.
- Yeast nutrients.

At the time of bottling, this wine contained:
- 112 ppm Total SO2
- 37 ppm Free SO2

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