

# 2018 'Staff' Chardonnay



Haselgrove

RRP: \$30

## Tasting Notes

### Aroma

The nose is fresh and bright displaying complex aromas of lemon curd, mandarin blossom and stone fruit with hints of toasted wafer.

### Palate

Fresh honeydew and brown lime intertwine with a smooth and creamy mid palate. Fine natural acidity gives great length and balances the textural oak characters.

## Vineyards

Selected from a single vineyard at Kuitpo. A northerly facing slope provides the warmth to produce lifted stone fruit and tropical fruit flavours while the cool nights maintain the elegance and mineral acid backbone which gives ageing ability and life to the wine.

## The Staff Story

The "Staff" story revolves around the Hazel Tree. The Celts believed the trees that grew around them all held special powers. The Hazel Tree is arguably the quintessential Celtic Tree due to it's legendary position at the heart or entrance of the Otherworld. Since the times of the Druids down to the modern era Hazel wood was used to make robust Staffs to guide the wise along their path. The wood is flexible and yet strong and provides clean string lines. This Chardonnay exhibits clean lines with strength and versatility similar to that of the Hazel wood.



<b>Region</b>	Adelaide Hills	<b>Alcohol / pH / TA</b>	13	3.34	6.27
<b>Variety</b>	Chardonnay	<b>Winemaking</b>			
<b>Harvest Dates</b>	18 <sup>th</sup> March 2018	Selectively harvested, whole bunch pressed with gentle pressing, separated into 3 portions, 1 partial solids ferment, two clarified parcels, all 100% barrel fermented in 40% new French oak and 60% 2 and 3 year old French oak. Partial MLF and lees stirred for 3 months, barrel selected and blended in November for bottling.			
<b>Bottling Date</b>	20 <sup>th</sup> December 2018				
<b>Release Date</b>	January 2018				
<b>Cellaring</b>	Drink from 2019 to 2029				