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# TAYLOR - EST. '69 - MADE™

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Our story begins with great wines. We got our start tailoring a selection of world class wines for pubs and restaurants around Australia. Today, we're crafting our very own wines, as unique as the people who drink them.

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## CHARDONNAY 2016 ADELAIDE HILLS

### Winemaker Notes

The fruit for this wine was selected from a premier grower partner in the district of Birdwood, Adelaide Hills. The fruit was harvested in the cool of the night on the 10th of March and quickly transferred to our winery. Once there, the fruit was very gently whole berry pressed to ensure the purity of the fruit flavours were preserved. After this, the juice was transferred directly to French oak barriques for fermentation. The winemakers selected a specialist yeast strain called 'Cepage' and the juice was fermented at initially a cool and then later a warm temperature. Extended battonage was employed post fermentation – twice weekly for a period of 5 months – to build structure and add a creamy texture to the palate. French oak was employed for its ability to deliver subtle savoury nut characters and a degree of elegance and length to the palate. After a short period maturing in oak, the wine was blended, filtered and bottled.

### Colour

In the glass, the wine has a vibrant straw colour with a subtle green tinge to the edge.

### Nose

There are fresh citrus and stone fruit aromas with hints of tropical fruit. A subtle flinty, gun smoke character combines well with sweet spice and savoury oak from the oak maturation.

### Palate

This is a wine with great delicacy showcasing white stone-fruit flavours along with attractive subtle brioche character. The barrel fermentation brings a delightful creaminess to the mid-palate. Overall, the wine is beautifully balanced with well integrated oak acting in support of the fruit and the tight acidity ensuring freshness. The length is superb and the wine finishes with enjoyable persistence.

Will reward under ideal cellaring conditions to 2021, possibly beyond.

This wine is best enjoyed at 8-10 degrees

ACIDITY	6.50 g/L
ALCOHOL PERCENT	14.3%
PH	2.37
RESIDUAL SUGAR	2.60 g/L



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UNIQUELY CRAFTED WINES