



The story of the wine ...

2018 Ooh La La Chardonnay

The Story of the Wine: Chardonnay is the most popular white wine on earth and, more recently, it has also become the most divisive.

The Ooh La La is made in large format French barrels partially new and partially old so that we have a subtle influence of oak marrying beautiful with citrus line of the fruit

Truly interesting wine should be complex. It should to both for the heart and the head $\,$

Ooh La La is made in the "house" style, vivacious and voluptuous but subtle.

Winemaking Description: The fruit was hand-picked from vines yielding 1.5-2.0 tonne/acre and whole bunch pressed. The juice then underwent wild yeast fermentation in French oak barrels. The wine was matured on lees in barrel (10% new French oak, 90% older French oak) for 10 months after natural malolactic fermentation.

Tasting Notes: A beautifully clean, pure nose of ripe melon, lemon zest, white peach, lychee and honeycomb, with traces of baked apple and spiced shortbread. Lovely freshness in the mouth and excellent cleansing acidity with notes of pear, apple and lime with a beautiful soft, full and creamy finish.

Vintage:	2018
Other vintages:	` 09 , ` 10 , ` 12 , ` 13 , ` 15 - ` 17
Grape variety:	Chardonnay
Vineyards:	Geelong, Henty, Strathbogie
Bottled:	August 2018
Alcohol:	13.5%
Cellar potential:	3 - 4 Years
Cellar door prices:	\$32