

KELVEDON

ESTATE

2010 KELVEDON LIMITED RELEASE CHARDONNAY

Kelvedon

Settled by the Cotton family in 1829, Kelvedon is a fifth generation farming property comprising a mixture of natural pasture and old growth forest, much of which has been set aside for forest reserve and wildlife habitat.

Established in 1998 in the gentle but very cool conditions of Tasmania's east coast, the 7 ha vineyard is planted mostly to Pinot Noir and Chardonnay, with a small amount of Sauvignon Blanc.

Vintage

Although the year was both slightly warmer and slightly earlier than average, the lack of temperature spikes and a moderate yield resulted in gentle, even ripening and good quality fruit.

Winemaking

Just 450 litres of crystal clear juice from just 1 tonne of fruit was allowed to ferment on wild yeasts in two French oak barrels, (one of which was new.) Fortnightly lees stirring over winter was followed by a natural malo-lactic as temperatures lifted in early summer.



As simple as this seems, all this was carried out with absolutely no sulphur additions, something which would simply not be possible with fruit of less integrity and structure. Only after racking was a modest addition made before bottling in late summer.

Tasting Note

An attractive mid-gold in the glass, Kelvedon's first ever 'Limited Release' shows all the proper restraint expected of a traditionally handled, ultra premium chardonnay in its youth. Delicate lemon blossom and gentle oak precede aromas of beurre blanc and crème caramel with just a hint of tarragon or anise as a highlight.

The palate is poised with perfect balance, already showing finesse, beautiful textures and length, but promising even greater complexity into the future.

Food

Wait if you can. If not, an east coast cray drizzled with warm tarragon butter will provide an exceptional match and one of life's better moments.

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