

CANNIBAL CREEK



Cannibal Creek Chardonnay 2009

Harvest Details

- Date 24/03/09 ♦ baumé 12.5 ♦ pH 3.2 ♦ TA 7.28 g/lt

Bouquet

- Subtle French Oak, hints of warm butter, cashews and apricot with notes of burnt match

Palate

- Tight with firm acid
- Physiological ripeness has produced a beautifully balanced wine, the structure is built around ripe fruit and oak, delivering a rich and rounded mouth feel
- Terroir imparts minerally and flinty characters

Wine Making

- Wine maker and viticulturist Patrick Hardiker
- Oak – Coopers; Sirugue, Seguin Moreau and Vicard, barrel fermented in new and older French Oak aiming at a minimum of 30% new wood
- Malolactic fermentation – carefully monitored to achieve the right balance between buttery characters and fruit characters
- Control of the ferment temperature below 23° C retains the fruit characters. Minimal handling is also important to ensure a fresh and fruity palate. No residual sugar
- Cellar 5-6 years

Viticulture

- Clone i10V1
- Cropping level 2.5-3 tonne per acre
- Trellis: VSP
- Soil: granitic, gravelly sandy loam with a rich topsoil on a base of granite
- Planted 1997

Philosophy

- Our philosophy is simple; to create unique wines of exceptional quality. Cultural practices ensure low yielding vines produce intensely flavoured fruit. The grapes are handpicked and crafted; with minimal handling producing traditional style boutique wines

Figures

- 13.2% alc/vol ♦ 7.8 std drinks