2018 CHARDONNAY

TASTING NOTES

<table>
<thead>
<tr>
<th>VARIETAL</th>
<th>REGION</th>
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<td>100% Chardonnay</td>
<td>Yarra Valley, Victoria</td>
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WINEMAKER

Tom Belford

VINIFICATION

This single vineyard Chardonnay comes from three blocks at the Rising vineyard: BIBS, Birdwood, and House.

The grapes were all hand-picked and direct pressed, settled overnight and then transferred to hogsheads and puncheons for natural ferment. It was about 25% new oak, all French. It was aged without SO2 for a few months and most went through malolactic fermentation. The wine was matured in oak on lees until November with no stirring or battonage and no added yeast, bacteria, enzyme or acid. It was filtered and bottled with some SO2 added.

TASTING NOTE

Straw yellow in colour.

Rich stonefruit, citrus fruits, green fig, grilled nuts and and sweet oak are amongst the aromas of the compact and complex nose.

The palate is fine, detailed and neatly textured. The rich flavours come through with a light touch and a length that has crispness within the wine’s quiet generosity.