



2017 'Poppy' Field Blend

A modern food friendly style that presents a true patchwork of tradition and innovation. Complexity, texture and vibrancy are the key characteristics of this unique blend.



VINTAGE

The 2016 calendar year leading up to the 2017 vintage produced the wettest winter for 20 years! This rainfall and associated cooler weather conditions resulted in a delightful slow development across the growing season with flowering and subsequent fruit set 2-3 weeks later than recent vintages. Warm and consistent conditions followed with vines balanced and happy heading towards Christmas. A return to cool weather and rainfall continued the trend of slow development with veraison kicking off 4 weeks later than expected. After one last summer drop of 50mm in early February we got the weather we were looking for with dry conditions and good ripening throughout harvest. The vintage conditions have created outstanding flavour development and natural acidity with the resulting wines showing great poise and balance.

WINEMAKING

Several non-traditional winemaking practices were employed when creating this Field Blend in order to achieve a textural, complex and aromatic style. 100% of the blend was allowed to ferment naturally, without the addition of commercial yeast. The Chardonnay, Fiano and Viognier components were handled oxidatively as juice and were whole bunch pressed directly to new (15% of total blend) and old French Hogsheads for full solids fermentation. In order to maximise aromatics and textural phenolics, some of the components experienced skin contact. The White Frontignac spent 3 hours in contact with skins, and the Riesling component spent 6 days on skins before both being pressed to stainless steel to complete fermentation. At the completion of alcoholic fermentation, the individual components spent 7 months in contact with their yeast lees to increase mouthfeel and mid-palate weight, before being blended and readied for bottle.

PROFILE

An aromatically intense nose with fresh floral notes, white pepper and peach providing outstanding aromatic detail. This pretty nose leads to a more complex textural palate that is evidence of the time spent in contact with lees. Toasty elements lead the way particularly through the middle, pepper and florals the supporting act around the sides. All varieties play their role; the freshness of Riesling, the aromatic lift of White Frontignac, the texture of Chardonnay, Fiano and Viognier.

REVIEWS & ACCOLADES

2016 - 95 points James Halliday
2015 - 91 points James Halliday

VARIETY

49% Chardonnay
21% Riesling
15% Fiano
9% Viognier
6% Frontignac

ANALYSIS

Alcohol 14.5%
Acid 7.5
pH 3.12
RS 1.5g/L

ENJOY

Now to 2020