



THE PAWN WINE CO

2018 Chardonnay

Adelaide Hills

There are aromas of nectarine, white peach & melon fruits coupled with roasted hazelnut and oak spice on the nose. Way-way off into the distance is the subtle hint of ginger and pink musk lollies—a unique character of the clonal selection.

The palate displays citrus fruits, lemon curd and almond meal notes.

Cellaring Trivia - While this wine is made to enjoy upon release, further maturation over 3 to 7 years will enable it to develop even more complexity, assuming satisfactory cellaring conditions.

Vintage Trivia - We are very fortunate to have a beautiful Musquè clone Chardonnay patch in our Macclesfield vineyard and also be able to source some stunning fruit from our friend Geoff Weaver from his picturesque Lenswood to create a blend of 2 iconic sites.

Vineyard Location – Macclesfield, Adelaide Hills, South Australia,
-35.186149, 138.815208
– Lenswood, Adelaide Hills, South Australia,
-34.53384, 138.50311

Harvest Date – Macclesfield—March 31th 2018, 10am
Lenswood—April 10th 2018, 5pm

Harvest Weight – 6 tonnes/hectare

Clonal Material – Entav 76 (or musque clone), Macclesfield
- I10 V1, Lenswood

Vinification—The wine is a 50:50 blend of both sites, with wild yeast and traditional barrel ferments with partial solids. We invested in a refrigerated shipping container for vintage to help us control the temperature of our barrel ferments. This has allowed for a more stable, longer fermentation, allowing much greater use of wild yeast strains. Lees stirring during fermentation also adds greater complexity and then the wine was matured in French oak for ten months prior to bottling to create depth and texture.

Yeast - Wild yeast was established from vineyard starter culture

Alcohol – 13.65%

pH – 3.29

T.A. – 6.58