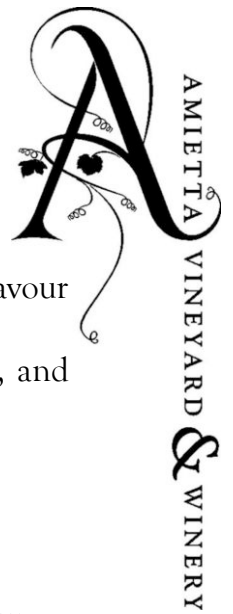


Info from Amietta: White Limestone Chardonnay



It is often said that Chardonnay is the *winemakers' wine*. This is because Chardonnay fruit has a relatively neutral flavour, so many winemakers employ a wide range of flavour and character enhancing techniques in the winery.

At Amietta, the focus is on the vineyard: Site selection, soil types, clonal selection, and canopy management are the key to our wine.

Amietta Vineyard and Winery

Amietta is a world-class vineyard site on the edge of the Moorabool Valley, about 30 kilometres north of Geelong. Our valley-side neighbours are *Bannockburn, by Farr and Clyde Park*. At Amietta we have planted our Chardonnay vines in a unique area of pure white limestone soil - the soil which the French have known for Centuries produces the greatest of the white Burgundies. We have planted the famous Dijon clones selected from Burgundy's Grand Cru vineyards (clones 76, 95 and 277) which produce fruit with a mineral, citrus, and honeysuckle flavour profile.

Viticulture: The Chardonnay vines are close-planted and the canopies managed to ensure the ripening fruit remains in 'dappled light' throughout the heat of the day. This keeps the fruit cool, to preserve delicate floral aromas and also avoids harsh phenolic characters that can otherwise develop in sun-exposed fruit. The vines are cane-pruned (by hand of course) and hand-picked at approximately 12.5° Beaumé. Chardonnay is our earliest ripening variety, generally picked in the first week of March. We crop it at about 1 tonne per acre to achieve flavour intensity and 'drive' in the finished wine

Winemaking: We use the simplest of traditional techniques for making our Chardonnay. The fruit is hand picked, then whole-bunch pressed to extract only 550 litres of juice per tonne of fruit. The juice is partially settled (to remove some of the solid grape fragments that have come through from the press) then transferred to barrel where it is spontaneously or 'wild' fermented. We use very low toast, water-bent *Saury* hogsheads (300L) for fermentation and maturation to ensure that the oak component is present but never dominates. The wine is kept in barrel on lees for only 6 months, so as to retain freshness and vibrancy; it rewards cellaring with increased complexity and depth of flavour.

Amietta 2009 White Limestone Chardonnay

An intense, tightly woven wine that leans toward the Chablis style. The palate shows minerally grapefruit, white nectarine and hints of honeysuckle, underpinned by subtle barrel-ferment characters. It is a distinctive wine that combines European palate structure with restrained, cool climate fruit expression. Only 100 cases of this wine were produced.

Amietta is a hands-on, family owned and run micro-boutique winery. All Amietta wines are grown, hand-picked, hand-made and bottled at Amietta Vineyard and Winery, on the edge of the Moorabool Valley, Geelong. Winemakers: Janet Cockbill and Nicholas Clark.