

## KANGERONG

The origin of the name Kangerong can be traced back to the mid 1800s when a prominent settler named Hugh Jamieson purchased an 8 square mile survey of land between the foot of Red Hill and Mt Martha on the Mornington Peninsula. Within 10 years he had established a substantial cattle run and homestead which adopted the named 'Kangerong' as bestowed by the local Aboriginals, the Bunurong People. The surrounding area, now known as the Kangerong basin, is home to our 27 acre family farm; an area which we feel is ideally suited to the Peninsula's more recent agricultural pursuit of wine grape growing and in particular the regional heroes of Pinot Noir and Chardonnay.

2013

CHARDONNAY



### VINEYARD

This wine is produced entirely from grapes grown at our 'home' vineyard planted and tended by the Crittenden family since 1982. Located in the South Eastern foothills of the Kangerong basin the site takes good advantage of the well draining loam soils and the cooling effects of Port Phillip bay 5km West. Kangerong is a field blend of 2 separate blocks of Chardonnay on the same site – both planted to the 110V1 clone with one running north south and the other running east west. Each block is treated separately from pruning to harvest and into the winery. Minimal input farming and biological soil management are at the core of our viticultural practices.

### WINEMAKING

Each block was individually hand harvested and whole bunch pressed to a mixture of new, one and two year old French oak barriques and puncheons. All barrels were then allowed to commence fermentation spontaneously with wild (indigenous) yeast. Temperature control was exercised during the fermentation process to ensure the retention of clean fruit characters. The wine was stored, subject to a topping regime, in the same barrels for 11 months, where the lees were stirred back into the wine at regular intervals to add complexity and richness. Prior to bottling the individual components were assembled in tank where they were made cold and protein stable and lightly filtered.

|              |                           |
|--------------|---------------------------|
| ALCOHOL      | 13%                       |
| MALOLACTIC   | 25%                       |
| pH /TA       | 3.48 / 6.48 gms per litre |
| OAK HANDLING | 20% new oak               |

### WINEMAKER'S TASTING NOTES

Although a short stone's throw is all that separates the two chardonnay blocks, each planting provides unique and desirable characters to the finished blend. Early harvest and minimal oak & malolactic reliance has helped retain its vibrancy with characters of white stone fruit and citrus abundant on the nose and palate. Extended time on gross lees has further enhanced the textural complexity of the wine while the retained natural acidity ensures a fresh clean finish.