

OCEAN EIGHT

2015 'Verve' Chardonnay



Variety:	Chardonnay
Region:	Mornington Peninsula
Vineyard(s):	Estate
Fruit:	Handpicked
Viticulture:	Sustainable / Many organic methods
Fermentation:	Whole bunch press to barrel / Cold over 4 to 6 weeks
Elevage:	Gravity fed to old oak (6+ years) for 12 months
MLF:	50%
Alc:	12.5%

"You'd be forgiven for guessing this was a more youthful wine than it is. Fresh as a daisy, this graceful, ageworthy Chard opens with tangy fruit—oranges and nectarines—streaked by seashell-like minerals, gingery spice, honeysuckle and a hint of buttered toast. The palate is brightened by a pristine line of acidity and those saline, mineral nuances run through to the lengthy finish. This has another decade left in it at least." - Christina Pickard, Wine Enthusiast, 94 Points

THE WINE

Situated at an elevation of 65 metres with a north-west orientation, the vineyard has a great airflow, which minimises disease pressure as the canopy dries quickly. The soil profile is made up of 20% sand, 65% silt and 15% clay. These sandy loams are also known as brown chromosols and are defined by their moderate fertility and water holding capacity. Yields for Chardonnay fruit destined for this wine fell between 1.8-2.8t/acre. Clones are P58, 95, 96 & I10, planted in 1999.

'Verve' shows distinctive grapefruit and lemon on the nose alongside some mineral components. The palate almost gives you the illusion of richness due to the intensity of the fruit, then the crisp, dry finish kicks and lingers in an extended aftertaste.

THE WINERY

The Aylward family has been dedicated to quality winegrowing of chardonnay and pinot noir in Mornington Peninsula since 1997. Mike Aylward is the owner and winemaker and is inspired by Burgundian ideals of minimal intervention winemaking techniques and preference for reductive handling, gravity movement and old barrels in the cellar.

The winemaking is very simple, with the intent of expressing the site coming at any cost, and this is seen through the Grand Cru type yields of between 1 and 2.2 ton to the acre. All fruit is hand harvested and kept very cool during the natural ferments.



Hudson Wine Brokers