

2014 Silent Way Chardonnay

Since our first vintage in 2012, Chardonnay has been our focus.

The Macedon Ranges, centered on Mt Macedon, is the coolest winegrowing region on mainland Australia. Viticultural practices are intense- short pruning, intense canopy management. Shoot thinning, and simple yields are essential for the successful ripening of fruit.

2014 was a very low yielding vintage. Our flowering was windy and unsettled- leading to crops approximately half the size of 2013. We picked a tiny amount (180 kg) of fruit from the Silent Way Vineyard, so purchased a further 2 tonnes from Midhill Vineyard in Romsey.

Both vineyards are just over 500m elevation, and produce Chardonnay with exceptional flavour, acidity and concentration.

We hand harvest, sort the fruit then press the bunches without crushing. The wines ferment using indigenous yeast in mostly old oak, and remain on lees for 12 months.

We bottled the 2014 Silent Way Chardonnay in May '15.

The colour is pale straw with a glowing green edge.

Lifted fig, pear and white floral aromas, typical cool year Macedon.

The palate is fine, concentrated and very youthful. White florals, some fig and guava. Balanced, textured and youthful. Our 2014 is a baby- and will continue to grow in bottle over the next 6-8 years.