



Terroirs of the Granite Belt

Aged Reserve Chardonnay 2010

TASTING NOTES

Harvest: After survey tasting, hand-harvested, hand-selected bunches were transported by bin to the winery from two Granite Belt vineyards, 25 km apart, on different harvesting dates. That's 23rd February in Ballandean in the southern part of the region, 820 m asl, and 2 March on the Cottonvale vineyard north of Stanthorpe town, the higher elevation 960m asl. The harvest rating for the season was normal and early March the usual commencement. Conditions were dry and sunny and both grape sources were excellent, green skinned without yellowing. Chardonnay was first planted in 1969; while this wine originates from 20-year-old vines of mixed clonal sources.

Terroir: The Granite Belt describes its soils very well. These originate from large granite edifices weathered from their origins in an oceanic volcanic chain in late Silurian to early Devonian times, 420-390 million years ago. Described as fine white granitic sands or gravels of quartz and felspar, they are highly reflective for ripening grapes at elevation. The shallow topsoils are infertile, free draining, constraining vine vigour and crops are low, 2-5 t/ha. This soil definition prescribes the character of wine acidity of Granite Belt wines as naturally medium to high without adjustment.

Production: Cool region-grown chardonnay ripening in these soils retains its malic acidity, achieves modest sugars and less in overripe flavour. At 12 Be both parcels were harvested; and finished just 12.5% ABV at bottling. The whole bunch pressed clusters yield clear juice collected from a light press cut for wild yeast fermentation in tight grain centre of France barriques and hogsheads; 40% new, without settling. Cellar storage with topping was 8 months without malolactic fermentation, battonage or additions. Only three adjustments were made-stabilisation, protein fining and sulphur dioxide adjustment before filtration and bottling in March 2011, then 12 years bottle aging @ 15 oC.

Taste: The nose of this cool region-grown chardonnay now bears its true mature character. Azure green and yellow wine colours lead to no oak aroma constraints, now disappeared. Developed are the complexity effects, wheaten, bread crust, flour, or mushroom. There is no profound peachiness nor sweets, just mature flavours of brioche, spice, earth following on to bright lemon acidity, and as plentiful as the granite soils give. The body is ample and tapered. Wine is understated, never too exuberant, and in sync with its granite terroir.

Aged reserve chardonnay 2010: 100% chardonnay made by negociant Peter Scudamore-Smith, highly experienced in local soil knowledge and grape selection from vineyards in this region since 1974. This wine has been deliberately aged as a rarity as well as giving access to older wines of the Granite Belt in commercial quantity.

80% Cottonvale 20% Ballandean | 12.5% alcohol | < 1 g/L sugar | 7.4 standard drinks

Winemaker | Peter Scudamore-Smith | Master of Wine (1991)

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