



2011 Ithaca Chardonnay

Unique in character, classically Nepenthe.



THE NAME

Featured in Homer's The Odyssey. Ithaca is King Odysseus' beloved homeland. His Ithaca provided a beacon to guide him home during his ten year return from the Trojan Wars. The Adelaide Hills is our Ithaca – our home and our constant source of inspiration. Our aim is to craft a wine that reflects the variety, vineyard and vintage, confirming the affinity of Chardonnay with the cool climate of the Hills.

THE VINTAGE

Vintage 2011 will be remembered for challenging growing conditions yet ideal ripening conditions for cool climate grapes. Budburst was early in 2010, as early as August in some vineyards. Rainfall tracked above average in both winter and spring for the first time in years which led to excellent canopy growth and bunch development. The ripening period was then dry, with mild temperatures and importantly cool nights. These ideal conditions resulted in early flavour development which allowed us to harvest the fruit at optimal ripeness with excellent natural acid. It also allowed for the development of powerful varietal flavours across all varieties.

Murray Leake - Viticulturist

WINEMAKING

Fruit for the 2010 Ithaca Chardonnay was sourced from the two vineyard blocks on our original estate vineyard at Lenswood as well as a vineyard near Echunga in the Southern Adelaide Hills. Fruit is hand picked in the early hours following sunrise and rapidly transported to the winery. It is then pressed very gently with the juice allowed to settle before racking to barrel. The wine is entirely fermented in French oak barrels at 15 – 25 degrees with approximately 30% new barrels. The wine is aged for 9 months on yeast lees in its original barrel, with regular stirring. Malolactic fermentation is not encouraged. Every barrel is then tasted and classified; those chosen are racked to tank, bentonite fined and clarified. The finished, racked blend may be further lightly fined to improve palate harmony.

Alex Trescowthick – Winemaker

THE WINE

Region: Adelaide Hills

Variety: Chardonnay

Colour: Pale straw

Bouquet: The nose is powerful and complex with pure fruit characters of white nectarine and lemon blossom complemented by complex secondary aromatics of nutty oak.

Palate: Generous palate weight. Flavours of white nectarine and are complemented by more secondary characters of oak and lees. Exceptional length and good natural acidity

Alcohol: 12.5 %

Cellaring: 4-6 years, with age the wine will continue to soften building in body, texture and complexity.

Serving suggestion: Perfect with a traditional roast chicken or roast pork with apple sauce. Also good with chicken risotto, rich seafood dishes or a mild cheddar cheese.