



Louis Latour Agencies



Rocky Road Chardonnay

Rocky Road

Vintage	2017
Country of Origin	Australia
Region	Margaret River

Wine description

With a northerly aspect, the vines enjoy long days of sunshine, moderated by the vineyard's southern location. The vines are cane pruned on a single bilateral cordon with a vertically trained canopy. It is a simple and practical format that maximises light penetration and maintains a balanced vine.

Tasting note

Rocky Road Chardonnay has flavour and complexity in abundance. Crisp acidity results in a wine that highlights the excitement typical of Chardonnay from this region.

Vineyard information

Average vine age	25 years old
Elevation	120 metres
Soil composition	Lateritic soils
Average yield (hl/ha)	25-30 hl/ha
Harvest type	Conventional and Organic
Environmental management	Old school/Biodynamic

Winemaking information

De-stemmed	No
Fermentation vessel	Tank, oak and barrels
Fermentation	Inoculated
Maturation vessel	Oak and tank (10% new)
Maturation time	8 months
Finning/clarification	Bentonite, fish
Filtration	Light filtration

Wine Analysis

Alcohol by volume	12.4
pH	3.28
Residual sugar (grams per litre)	1.4 g/L
Acidity (grams per litre)	7 g/L