



Proudly celebrating a Chinese Tasmanian collaboration to produce world class wines from the Coal River's ancient soils.

Planted in 2000 in the Coal River Valley in Southern Tasmania, Nocton Vineyard sits on ancient layered soils of Jurassic black cracking clays over limestone. In only 40 years, this area has become firmly established as one of Australia's prestige cool climate wine regions and Nocton, as one of the most significant vineyard sites in the valley, is proud to be a part of that tradition.

2017 Nocton Vineyard Estate Chardonnay

Notes

Variety	100% Chardonnay				
Method	Cool ferments/part lees/part clean juice				
Oak	15% Old				
Alc	13.5	pH	3.14	TA	7.8

Tasting Note

2017 is one of those years that many of us in Tasmania are holding our breath for, hoping that it is really as good as we think it might be. The chardonnays produced ripe flavours at relatively low alcohols. Bright green/gold in colour, stone fruit, rock melon and even some mango on the nose. But there is also wonderful lemon freshness and vibrancy in what is a very youthful wine. Later on it may start to reveal some of the savoury, textural elements that Nocton does so well.

Winemaking

The early flavour development allowed us to pick quite young and retain the beautiful, natural acidity through the winemaking. Some lees contact for texture but no malo-lactic this year before bottling in September.

Food

I found a whole street in China this year that was nothing but yabby restaurants. I think heaven might look like that, especially if it comes with a bottle of this to wash it down.

