

"A moment of pleasure, 200 million years in the making"

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.

## **2018 Nocton Vineyard Estate Chardonnay**

Notes					
Variety Oak Bottled			100% Chardonnay 30% Old September 2018		
Alc	13.0	рН	3.18	TA	7.5

## **Tasting Note**

2018 will probably go down as being a very generous year for Pinot Noir as most years in Tasmania tend to be judged relative to our most important variety. However, I feel confident in saying that the true stars of the vintage were whites and, in particular, Chardonnay. While there is still the vibrancy of Tasmanian acidity and the lush Nocton mouth feel, there is an added breadth and complexity on the palate; a slightly earthy nuttiness, which lifts this wine above previous years.

## Winemaking

A touch riper than last vintage but no shortage of beautiful, natural acidity. Some lees contact in the tank portion to build texture but again no malo-lactic this year. However, a much more significant (30%) old oak ferment has helped to build breadth and provide some additional textures.



## Food

Snapper with an almond butter or chicken with morel mushrooms...something to play with the earthy, nutty characters.