



BRAND'S LAIRA® COONAWARRA

2014 BRAND'S LAIRA FOUNDATION CHARDONNAY

VINEYARD REGION	Coonawarra, South Australia
VINTAGE CONDITIONS	Vintage 2014 in Coonawarra was one of the longest on record. The growing season was long with a good moist start. Flowering commenced in November with cool windy conditions leading to lower yields in Cabernet and Merlot. This was followed by a dry Summer with warm days and cool nights - perfect for development of colour and flavour; however some heat wave conditions in January caused a little fruit loss. Harvest of white varieties began in early March, with a great varietal flavour profile and solid natural acid structure.
COLOUR	Pale straw gold.
AROMA	The wine displays fresh and vibrant aromas of nectarine and white peach complemented by cashew nut oak from barrel fermentation and maturation.
PALATE	On the palate rich, ripe melon and stone fruit characters are prominent. These flavours are accompanied by creamy nutty oak characters balanced with refreshing acidity. The finish is long with lingering fruit flavours.
VINIFICATION AND MATURATION	Fruit was harvested in the cool hours of the early morning and immediately pressed to conserve the delicate flavours. Only the high quality free run juice portion was utilised to make this wine. Fermentation was initiated in stainless steel tanks; after partially fermenting the juice in tank it was then transferred to fine grained French oak barrels (22% new) to complete fermentation. The wine was kept on yeast lees and matured in barrel for a total of 9 months. The barrels were individually assessed and then blended to produce the final wine which was lightly fined then filtered before bottling.
PEAK DRINKING	Best appreciated while the vibrant fruit flavours are still fresh from 2016 to 2018.
WINE ANALYSIS	Alcohol: 13.5% pH: 3.26 Acidity: 6.9g/L

Peter Weinberg

Senior Winemaker

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