

BLUE BELLE

Adelaide Hills • Chardonnay • 2016



Luscious, fresh and pretty – a real Belle of the Adelaide Hills, with a refreshing bite of crispness from these cooler climes.

The Story

The Blue Belle throws back her flame-hued mane – a beauty of the Adelaide Hills. Don't mistake that shimmering beauty for weakness though – she takes no prisoners and will challenge all who take her on. Yet with that bright silvery gold hue, her vivacious charms, the bright elegance and opulent fruit, the Blue Belle is hard to resist.

The Wine

Where to start with a wine of this beauty. In the vineyard, perhaps, where the wine journey begins. Tim Bartsch is the grower – in Forreston, Adelaide Hills – a regular supplier of fruit to the 'big boys' like Penfolds. However this particular patch of Chardonnay is a small vineyard, recently grafted over to the Bernard clone – Bernard's great for giving real 'Chardonnay-ness' with added bright freshness from the cooler, higher altitude zone of Adelaide's hills. Low-yield grapes were harvested in cooler night-time temperatures, then immediately pressed in the Studio cellar to capture maximum fruity freshness.

Fermentation with oak, some of it in new Hungarian oak barrels, has lent subtle hints of cinnamon, cloves and vanilla. Once-a-week lees stirring plus a full malolactic fermentation (this turns the sharp malic acid into softer tones) adds a luscious roundness – perfectly delicious and balanced in fact ... our flame-haired beauty Blue Belle!

Tasting Note

Mid gold, classic Chardonnay colour, with high-note aromatics of honeysuckle blending with creamy toast. Fresh apple and peach overlaid by a toasty nutty character with a taut backbone of freshness. A delicious balance and impressive length.

Food Pairing

Good roundness and mouthfilling weight, yet this white is crisp, elegant and modest. Therefore, its best food friends can be creamy sauced chicken or salmon, spicy noodles or a crisp haloumi and nectarine salad. What a choice!

Cellar Potential

Loads of it when you choose to use Adelaide Hills fruit. That acidity will keep the wine going for a few more years, during which time it will round out and develop those extra interesting flavours.



RedHeads
@redheadswine

Grape: Chardonnay
Alcohol (abv): 13.5%
Total Acidity: 4.80 g/l

Residual Sugar: 1.49 g/l
Wine pH: 3.56
Cellar Potential: 3 years



www.redheadswine.com



@redheadswine



@redheadswine

#redheadswine