



2015 Quarry Road Unfiltered Chardonnay

Appellation: VQA Vinemount Ridge

From the Quarry Road Vineyard, planted in 1998. Viticultural practices included vertical shoot positioning, shoot thinning, cluster thinning, hand leaf removal and hand harvest. Certified organic & biodynamic.

Production

1,000 Bottles

Cellaring Potential

Enjoy within 6 months of purchase as sulphur was not added to aid in preservation

Winemaker's Comments

From the certified organic and biodynamic Quarry Road Vineyard, comes the 2015 Unfiltered Chardonnay. This unique wine was fermented in new French Oak with indigenous yeast and produced without the addition of sulphites and hand bottled directly from the barrel without filtration. The result may be slight but harmless clouding, sedimentation or "Spritzing" to occur. Ripe with aromas of wet stone minerality, sweet citrus, hints of melon and shy oak. The palate is treated to bright acidity with citrus zest, blanched almonds, crisp Mutsu apple and lightly toasted oak.

Food Pairings

A tangy yet approachable Chardonnay, this wine calls for foods with some richness such as Mushroom Risotto, Turkey Pot Pie or Salmon Wellington.



TAWSE WINERY

TECHNICAL NOTES

HARVEST DATE	Sept 29, 2015
ALCOHOL LEVEL	12.5
BRIX AT HARVEST	20.8
PH	3.48
TOTAL ACIDITY	7.22
RESIDUAL SUGAR	0 mg/l