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## TASTING NOTES

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### Chardonnay 2014 'PAMELA'

- Details:** 'Pamela' Chardonnay, honours Galli Estate's founder, Lorenzo Galli's wife Pamela.
- An incredible complex and lifted aromas of stone fruits, particularly white nectarine, grapefruit, citrus with a hint of nuttiness. The characters continue on the palate, with more concentrated minerally undertones and grilled almonds that is well balanced with the richness of high quality French oak. A full bodied wine with a complex nutty minerality and intense purity of fruit, that delivers a seamlessly long finish....
- Origin:** Sunbury region, Victoria.  
**Blend:** 100% Chardonnay
- Viticulture:** 'E' Block Chardonnay consists of the 4 burgundy clones (76, 277, 95 & 96 all on 1103 Paulson rootstock). They were planted in 2002 and are spur-pruned and vertical shoot positioned to ensure good fruit development and even ripening.
- Vintage:** Winter 2011 in Melbourne was warmest on record, hence an early budburst in mid August. The Sunbury region experiences a windy season in Oct – Nov, ensuring a 'Hen & Chicken' fruit set (ie very small berries with no seeds intermingled with normal sized berries within a bunch). Cooler weather with some nice early February rains, meant that the vines accumulated good flavour and ripe characters. The grapes were picked on the 18<sup>th</sup> of February 2012.
- Winemaking:** Hand picked grapes at 11.8 Baumé, the fruit was whole bunch pressed. Free-run juice was then settled for 24 hours, racked with grape solids. The fermentation started with 'wild yeast' in a stainless steel tank, then transferred to French Vosges oak barriques (30% new) to complete fermentation in our cool cellar at 14°C. Maturation on gross lees occurred until the following Sept, where the wine was racked on a moon day that's best for settling the solids. The resulting Chardonnay was then bottled without any fining, stabilisation or filtration.
- Bottled:** 140 dozen in Dec 2015  
**Alcohol:** 12.5%  
**Ageing Potential:** Enjoy now, or cellar for 3-5 years