

Berton Vineyard 'Winemakers Reserve', Limestone Coast, Chardonnay 2017



A fresh, cool-climate Chardonnay with quenching tropical and citrus fruit flavours complemented by delicate French oak. The creamy texture is beautifully balanced by a zesty finish.

Producer Note

Established by Bob and Cherie Berton in May 1996, Berton Vineyard is one of Hallgarten's most important partners. The estate covers 30 hectares of land located on gently rolling hills at 450 metres above sea level, in a subregion of Eden Valley in South Australia. The superb Reserve Shiraz and Reserve Chardonnay wines are still sourced from this plot. In 2007, Bob purchased the Yenda winery in the heart of the Riverina. This state-of-the-art facility has the capacity to process 20,000 tonnes and enables Berton Vineyard to produce value for money wines which sit alongside their premium single vineyard offerings.

Vintage

2017 saw a mild summer and cool nights, resulting in a long ripening period and good fresh fruit flavours in most white varieties. In the vineyard, flavour ripeness came well before the sugar levels were achieved resulting in a lighter style.

Vineyard

The Chardonnay grapes come from two vineyards in Coonawarra and Padthaway, in the Limestone Coast zone, which is located in the south eastern part of South Australia. The climate is mainly maritime, with coastal breezes creating cooler conditions - ideal for cultivating Chardonnay. The cooler temperatures during the night promote a longer hang time, concentrating the flavours in the grapes while retaining a refreshing acidity. The limestone soils found across the zone are well draining and rich in nutrients. There is a healthy water table beneath the sub-soil which helps to reduce the need for irrigation. The fruit was harvested in the middle of the night under cool conditions, retaining fresh fruit flavours and minimising oxidation.

Winemaking

The grapes were gently pressed and fermented with selected yeasts under cool conditions for 14 days. The wines were matured on their lees for a period of six to eight weeks adding texture and complexity to the wine. A proportion of this maturation took place in French oak puncheons, with the remainder on premium oak staves. The wines were blended to achieve a fresh style with soft oak influences.

Tasting Note

A fresh, cool-climate Chardonnay which pulls together quenching tropical and citrus fruit flavours with delicate French oak. Aromas of mango, pineapple and white rose are complemented by nuances of lemon spice, vanilla and roasted cashew. Soft and generous on the palate, the creamy mouthfeel is beautifully balanced by a zesty acidity, through to a lingering finish.

Serving Suggestion

Ideal with light pasta sauces or chicken and polenta with roasted vegetables.

Grape

Chardonnay 100%



Winemaker:	James Ceccato
Region:	South Australia
Sub region:	Limestone Coast
Country:	Australia
Alcohol:	13.5%
Dry/Sweet value:	1 (1 is dry, 7 is very sweet)
Residual Sugar:	2.1
Contains Sulphites:	Yes
Vegetarian/Vegan:	No/No
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5427717A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Screwcap