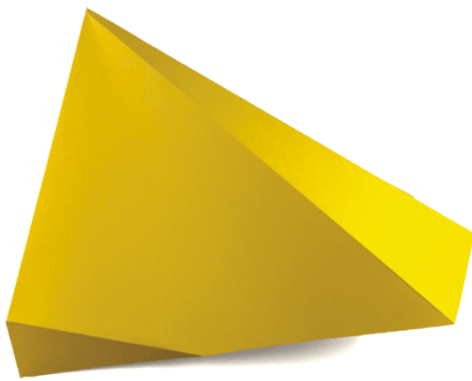


One Block
Chardonnay 'The Quarry' 2014
Yarra Valley



Vineyard

The biologically farmed Syme on Yarra Vineyard is located on the Gruyere – Seville East border in Victoria.

'The Quarry' part of the vineyard was planted in 1998 to chardonnay, on its own rootstock. It sits at about 115m above sea level on a north-west facing slope. With a clay loam top soil and plenty of rocky shale, it is supported by heavy clay subsoil.

[View the block](#)

Winemaking

With outstanding fruit quality in 2014, albeit a very small crop, the hand picked fruit was sorted and whole bunch pressed, then left to settle overnight. Racked to used 500L puncheons, ambient yeast ferment, twelve months on lees with no batonnage. Bottled February 2015.

Tasting Note

Savoury, multilayered nose filled with roasted hazelnut, refreshing notes of citrus peel, orange blossom, floral aromas, leading into wet stone, and all underpinned by discreet, quality oak. Medium weight and ample amounts of extract that cushion the ripe, natural acid spine. Balanced, bright and long. A new benchmark for One Block Chardonnay. 1600 bottles only.
