

# EKIN Wine Co.



## 2024 Adelaide Hills Chardonnay

Region: Adelaide Hills, South Australia

Colour: Pale lemon

Aroma: Cashew, stone fruit, lemon rind, honeydew melon, white pepper

Palate: Savoury saline character, linear acidity, Granny Smith apple and rockmelon

### VITICULTURE

Variety: Chardonnay

Clone: Mendoza (Woodside), 110V1 (Balhannah)

Vine Density: 4100 vines/Ha (Woodside), 2200 vines/Ha (Balhannah)

Elevation: 368m

Vine Age: 4 years (Woodside), 25 years (Balhannah)

Soil Type: Free draining limestone, over sandy loam and rich clay

Irrigation: Drip irrigation

Harvesting: Hand (Woodside), machine (Balhannah)

### WINEMAKING

Hand picked fruit from Woodside whole bunch press to French oak barrels, 10% new.

Wild ferment.

Machine picked fruit from Balhannah, gentle pressed to tank and inoculated before being transfer to oak for fermentation.

Particular malolactic fermentation carried out on the wild ferment barrels.

Lees stirring carried out on all barrels as required.

10 months in oak before being prepared for bottle.

### FOOD MATCHES

Chicken Piccata, Seafood Risotto, Snapper with braised leeks and pickled fennel.

Alc / Vol 13% - 3.19 pH - 7.2 TA - Picked 24/03/24 - VEGAN FRIENDLY

Cellar: Drinking well now (Feb 2025), will develop a lot more complexity in the coming 8 months.

Cellar until 2030.

