

### Dawson James 2015 Chardonnay

#### Tasmania

The fifth release of our single vineyard Chardonnay from the Meadowbank vineyard in the upper Derwent Valley in Southern Tasmania. Fruit came from 110V1 and 110V5 clones planted in 1989 and 2000.

The vineyard received good rainfall in spring and early summer resulting in good vine health however inclement weather around fruit set reduced crops. Temperatures throughout ripening were slightly above average but it was a cooler season than the preceding two years with a notable absence of heat spikes.

The grapes were hand-picked on 31 March, slightly ahead of normal due to lower crops.

All grapes were whole bunch pressed and after a short settling the juice was transferred to Burgundian coopered French oak barrels, 40% new, for primary fermentation. Following fermentation malolactic fermentation proceeded and was allowed to continue until half of the malic acid had been consumed and the wine moved to a point of natural balance.

The cool climate origins of the wine are hallmarked by low alcohol of 12.2% and its soft bright acidity.

*"2015 is arguably their best yet – a beautiful wine of great fruit purity"*  
Huan Hooke 16/1/2017

The wine remained on yeast lees and was stirred fortnightly until being removed from barrels in the following January.

The wine has retained a bright light yellow colour. The aroma begins with subtle creamy, nutty, toasty notes derived from barrel fermentation and builds with tightly held lemon pith fruit characters. The palate reveals intense citrus fruit flavours which are balanced by lively acidity and mineral characters which are finely wound together resulting in a combination of power and delicacy.

#### Awards

**2017 Tasmanian Wine Show; TOP GOLD Class13**

**2017 Six Nations Wine Challenge; DOUBLE GOLD**

#### Reviews

**97 Points - James Halliday, 2018 Wine Companion; Best of the Best List**  
*"Superlative chiselled chardonnay, unwinding on the palate in mineral-clad notches of stone fruits, toasted nuts and oatmeal, every detail embedded and driven long by sensitively handled reductive tension and juicy cool climate acidity"*

**96 Points – HuonHooke.com - The Real Review, January 2018;**  
*"Light yellow hue. The bouquet is complex and toasty from oak, but fruit and artefact nuances are well harmonised. It is flavoursome but also high in acidity which tends to lean the palate out a little. Superb flavour and balance, length and discretion. Very stylish. A wine for the future."*

**James Halliday, TOP 100, Weekend Australian, November 2017**  
*"Trophy wine at 2017 Tasmanian Wine Show thanks to its super intense bouquet and super long palate"*

**Decanter Magazine: 95 Points, Top Wine, Decanter November 6, 2017**  
**Cool Climate Australian Panel Chardonnay Tasting**  
*"A beautifully restrained, lingering wine with fruit that gently comes to play on the palate. It has precise stone fruit, simply seamless"*

