



**EILEEN HARDY**  
**CHARDONNAY**  
**2017**

**Winemaker's Notes**

For 30 consecutive vintages Eileen Hardy Chardonnay contributed to the evolution of cool climate Australian Chardonnay.

It represents one of Australia's finest Chardonnays. Since 1986, we have been at the forefront in viticulture and Chardonnay winemaking techniques. We now source our fruit from our fully mature, cool climate vineyards in Tasmania and the Upper Yarra Valley. Now at full maturity, these vineyards provide rich complex fruit flavours matched by high natural acidity which helps provide wines with balance and finesse.

The Eileen Hardy Chardonnay exemplifies this development and commitment to quality of the highest order. Its richness, power and elegance have placed Eileen Hardy Chardonnay amongst the finest Chardonnays in the country and indeed, the world.

A very good growing and ripening season in Tasmania-winter provided ample rainfall so that spring growth was prolific and the vines then produced a good crop, summer was warm and ripening conditions were ideal with great flavour and acid in the grapes when the harvest commenced

**Tasting Notes**

**Wine Style**

Sweet 1 2 3 4 **5** Dry  
Light 1 2 3 **4** 5 Full bodied

**Colour:**

Medium straw with bright, green tinges

**Bouquet:**

An intense hit of custard apple, ground spice cum in and jasmine flower, entwined with subtle toasty oak and just a hint of struck match

**Palate:**

Up front, it is juicy, rich and flavoursome. Fresh white peaches and zesty lemon lead the charge, supported with toasty oak and a seductive mineral drive which combine to impart length, richness and complexity. A delicious drink now, and in the years to come.

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<b>Alcohol</b> 13.3%	<b>Winemaker</b> Paul Lapsley	<b>Fermentation</b> 100% Barrel fermentation	<b>Soil Type</b> A combination of brown loam, limestone, and ferrous dolerite from Tasmania and red volcanic soils from Upper Yarra
<b>Residual Sugar</b> <5 g/l	<b>Region</b> Yarra Valley & Tasmania	Malolactic Fermentation Partial	
<b>Acidity</b> 6.6 g/l	<b>Climate</b> Maritime to Cool	<b>Cellaring</b> 5-10+ years	
<b>pH</b> 3.30	<b>Grape Variety</b> Chardonnay	<b>Oak Maturation</b> 100% French Oak 9 months on lees	<b>Age of Vines</b> 17-31 years
			<b>Harvesting</b> 100% Hand picked

