

TASTING NOTE

Bimbadgen MCA Celebrations 2016 Chardonnay

2016 marks a milestone in the partnership between Bimbadgen and the Museum of Contemporary Art in Sydney. As the MCA celebrates 25 years redefining Sydney's artistic landscape, Bimbadgen is proud to celebrate our involvement as a MCA partner for the last 15 years.

TASTING NOTES

- Colour:** Pale lemon with a lime hue.
Nose: Fresh aromas of white peach and melon.
Palate: Delicate flavours of melon and lime, balanced by subtle oak nuances with a long finish.

WINEMAKERS COMMENTS

- Source:** Bimbagen's McDonalds Road Vineyards.
Vinification: Fruit was crushed and juice settled before transferring to old and new French oak puncheons and barriques. Three different yeast strains added texture and depth.
Blending: Barrel selections based on complexity derived from fermentation characteristics.
Aging: Eight months in new and old French oak.
Bottling: September, 2016

TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	pH	TA
Chardonnay	12.5%	5+ years	13 th Jan 2016	100% French New & Old	3.42	6.4g/L

VINTAGE NOTES

Vintage 2016 was ultimately rewarding in many ways. Hail at flowering followed by 400mm of rain in January created many challenges in the vineyard. Hot dry weather in between ensured even consistent ripening, however grapes for this wine were harvested prior to any adverse impact from late January rain.



Bimbadgen

Seen in all the right places

790 McDonalds Road, Pokolbin
Phone: 02 4998 4600 www.bimbadgen.com.au