**2016 Layla Chardonnay**

The 2016 Layla Chardonnay was hand harvested on 16 February. The grapes were whole bunch pressed and the free run and pressings separated until final blending. After chilling, 50% of the unsettled juice was placed in 500 litre puncheons and 228 litre barriques for fermentation. At the end of fermentation, the wine was left on yeast lees for 9 months. The lees were stirred weekly. The remaining juice was fermented in tank on 15% Troncais staves to give structure. This wine also remained on yeast lees for an extended period of time. The wine blended and bottled in January 2017.

The 2016 Layla Chardonnay abides by our driving force of power, strength and elegance. Opposing elements of minerality and creaminess make this an outstanding, complex wine. The aromas and flavours of lemon pith, chamomile, just ripe nectarine and apricot are underlain by fine grained, smoky oak.

The restraint on this wine suggests it will continue to age and improve in bottle. While waiting for the magic to happen, enjoy the wine now with a classic – freshly shucked oysters with a dot of green apple granita.

Alcohol: 13%

pH: 3.32

Titratable acidity: 6.0 g/L

Dozens produced: 430 dozen