

Ben Haines

Chardonnay



Tasting Notes:

Pure chardonnay, medium-bodied with drive and intensity. Green apple, grapefruit, flint and river rock. Nervy, nutty, creamy, complex and textured.

Production Notes:

Hand harvested separately and whole bunch pressed, cold settled overnight and fermented naturally in neutral barrique and puncheon barrels with full solids. Partial malo. Matured on gross lees for 7 months with a further few months maturation in barrel on lees. No sulphur dioxide was used throughout maturation to encourage textural dimension, and some oxidative character. Unfined. Unfiltered.

About Ben Haines:

"What drives me every day is the connection with place, and its interpretation through winemaking." -Ben Haines Ben's wines are intensely textural with flavors continuing to develop sip after sip. The fruit is expressive and the structure is present without being constraining. He sources grapes from multiple locations in Australia with the intent of showcasing their quality and unique sense of place.

Cellaring:

Enjoy now or for many years.

Yarra Valley Facts:

- Yarra Valley is known as the birthplace of Victoria's wine industry with vines dating back 170 years!
- A cool climate region that is best known for producing Chardonnay, sparkling wine and Pinot Noir.