# The $12^{\text{TH}}$ Man

Our late founder Greg Trott, saw the game of cricket as the most noble of pursuits. As a youth, he even built his own concrete pitch at the family farm to emulate his heroes. Trott envisaged wearing the famous baggy green cap of the Australian team - if only to carry the drinks as 12<sup>th</sup> man. And if the drinks tray sported our Adelaide Hills chardonnay, Trott would have been warmly welcomed at any cricket fixture.



# Vintage

2020

# Region

Adelaide Hills

# Sub Region

Lenswood and Piccadilly

# Grape Variety

Chardonnay (100%)

# Colour

Pale lemon and straw.

# **Bouquet**

White peach and citrus notes along with fresh baked bread, lemon curd and flint. A hint of fine French oak.

#### **Palate**

Intense nectarine, grapefruit and the whole lemon: zest, pith and juice. French butter, cedar and saline notes are followed by saline notes and fine oyster shell minerals. Long and elegant, there is a final burst of stone fruit richness.

#### Drink

4 - 6 years for optimal drinking.

### Food Match

Brined roast chicken and asparagus with tarragon butter.

# Oak Maturation

100% oak matured in a combination of 30% new with the balance 1, 2 & 3 year old French Burgundian coopered oak. Coopers of choice in 2019 were Mercurey and Sirugue.

#### Vinification

Grapes were handpicked and whole bunch pressed with the free run component of the juice filled to French oak for spontaneous/wild fermentation, some batches being overseeded with PDM. All barrels were tasted weekly, lees stirring being introduced to add complexity and encourage partial malo-lactic fermentation. Barrels were sulphured on lees at various stages through maturation to capture fruit brightness.

### Technical Details

pH 3.09

T.A. 9.1 g/L

RS Dry

ALC 13.0%

#### Winemakers

Paul Smith and Tom Ravech.



