



FITZPATRICK

FAMILY VINEYARDS

BIG LEAP CHARDONNAY 2017



SKU – 999235

Hospitality Price – \$24.50

Wholesale – \$19.25

12 bottles per case

To Order email

e: orderdesk@fitzwine.com

2017 Vintage

The 2017 growing season was slow to start after a long cold, snowy winter. A cool wet prolonged spring seemed to turn overnight into a long hot, dry summer. This was favourable for minimal disease pressure. The autumn was moderate with lengthy hang times which helped retain our signature site acidity and allowed the fruit to mature and develop great flavour profiles.

The 2017 Chardonnay is 100% estate grown, and a single block selection. A wild yeast ferment in French Oak and aged for a further 10 months on lees in French Oak with a small percentage put through natural malolactic fermentation.

A pale straw colour, with aromatics of stone fruit, citrus and wet stone, with a hint of caramel. The palate is dry and light bodied with flavours of citrus, pear and minerality with a subtle toasty edge. A firm line of acidity leads to a long well rounded finish with a touch of flinty spice.

Enjoy with crab cakes and fennel salad, soft cheeses and herb crusted halibut with pea puree.

Winemaker's notes

Harvested on October 9th, 2016

Block 6

Soil Types: glacial fluvial fan deposits and gravelly sandy loam soils.

Wild yeast ferment in French oak.

Alcohol 13.5%

Aged in French oak, 25 % new

Bottled September, 2017

Only 274 cases

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#BCWINE