# innocent bystander

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# 2010 INNOCENT BYSTANDER CHARDONNAY

WINEMAKER: Steve Flamsteed & Phil Sexton

REGION: Yarra Valley, Victoria, Australia

VARIETALS: Chardonnay

MATURATION: 9 months in new and seasoned French oak barrels

ANALYSIS: 13.0% alc/vol | 3.29 pH | 6.0g/L TA

#### VINTAGE NOTES:

Above average spring rains mixed with cool sunny days allowed for an even bud burst and early uniform flowering. Warm summer days interspersed with mild rain events harnessed delicate flavors at low sugars and a crisp acid. Careful handling was a priority in the vineyard and winery to ensure optimum ripeness and quality.

#### VINIFICATION:

All Chardonnay fruit is hand picked and whole bunch pressed, and solids are included in the fermentation for mouth-feel. The majority of the juice was barrel-fermented, while 8% of the blend is whole bunch fermented in open-top fermenters and pumped over daily. A mixture of indigenous yeast and small parcels of cultured yeasts were employed, and wild, malolactic fermentation was permitted on parcels with high malic acid levels (10%).

#### TASTING NOTES:

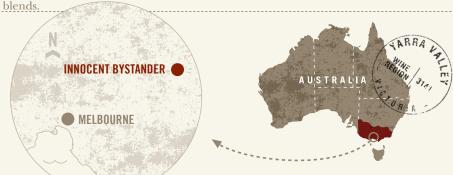
Sourced from the Sexton, Tarraford, Jobling, Primavera, and Shaws Road vineyards, the 2010 Chardonnay expresses lemon zest, cashews, white nectarines and river stones on the vibrant nose, following through with granny smith apples and green pineapple on the palate, bright, crunchy acidity and a distinct hint of savoury chicken stock. Will rock your world with freshly rolled pasta and basil pesto topped with grilled Moreton Bay bugs...if you can find them on your next trip to Australia.

### CRITICAL ACCLAIM:

89 pts Wine Advocate, 89 pts International Wine Cellar

# ABOUT INNOCENT BYSTANDER:

Phil Sexton relocated to the gravelly slopes of Victoria's Yarra Valley in the late 1990s. Beyond the pristine fruit of the Yarra Valley, he discovered numerous Central Victorian vineyards that inspired the Innocent Bystander range. These wines have a personality all of their own: distinctly regional, expressive and definitely not your run of the mill varietal





# THE FACE OF AUSTRALIAN WINE