

# 2015 WILD YEAST CHARDONNAY

## WINEMAKER'S SELECT SERIES



*Bursting with citrus, pear, lemon, green apple and our signature Kestrel minerality*

**VINIFICATION:** One hundred percent of our Wine-maker Select Chardonnay comes from our Kestrel View Estate Vineyard, which is unique in that it's one of the few Wente clone Chardonnay vineyards in the state. The Wente clone is known for being “shy bearing,” meaning it produces modest quantities of high quality fruit. This clone also produces a different flavor and aroma profile hinting of minerals, nutmeg and clove, with a slight Muscat note.

The fruit was handpicked and gently whole cluster pressed. Upon settling for two days, the clear juice was racked directly to oak barrels where it was allowed to ferment with its own wild yeasts, which were naturally present on the grapes or in the environment. The wild fermentation took longer to get going and the results were well worth the wait! The wine was aged on the yeast sediment for ten months, where it underwent the process of Sur Lie, stirred bi-weekly, to increase the mouth feel and body of the wine. It was filtered before bottling.

**WINEMAKER NOTES:** The 2015 Winemaker Select Chardonnay is a powerful and unique wine. We love to showcase our Estate Vineyard and allowing the wine to ferment naturally gives a great sense of the terroir from Kestrel View Estate Vineyard. The wine boasts a rich mineral element and is medium bodied with oak that is present but not overpowering. The barrels we used did not go through malolactic fermentation, giving a leaner, crisper finish. This wine is bursting with citrus, pear, lemon, green apple and the characteristic Kestrel minerality. This is an exceptional Chardonnay made in the tradition of the old world. The combination of wild fermentation, Wente clone and careful nurturing created a complex multi-layered wine we can't wait to share!

### AGING PROFILE

10 months in Oak

### VINEYARD

100% Kestrel View Estate Vineyards

### BLEND

100% Wente Clone Chardonnay

### TECHNICAL

Alc. 14.5%

### CASES

300

# SALMON FISH CAKES

PAIR WITH 2015 WINEMAKER'S SELECT WILD YEAST SYRAH

## INGREDIENTS:

- 450g floury potato, but into chunks
- 250g salmon (about 3 fillets)
- 2tsp ketchup
- 1tsp mustard
- zest  $\frac{1}{2}$  lemon, plus wedges
- 1TBSP chopped parsley
- 1TBSP chopped dill
- 3TBSP flour
- 1 beaten egg
- 100g breadcrumbs
- 4TBSP oil
- Salad to serve



## PREPARATION:

- Heat the grill. Place the potatoes in a pan of water, bring to the boil, cover and cook for 12-15 mins until tender. Drain and leave to steam-dry, then mash. Meanwhile, season the salmon and grill for 5-6 mins until just cooked. Cool for a few mins, then break into large flakes.
- Mix the potato, ketchup, mustard, zest, herbs and some seasoning. Lightly mix in the salmon, taking care not to break it up too much. Shape into 4 large fish cakes.
- Put the flour, egg and breadcrumbs in 3 shallow dishes. Dip the cakes into the flour, dust off any excess, then dip in the egg, and finally coat in breadcrumbs. Heat the oil in a large pan. Fry the cakes over a medium-low heat for 3-4 mins each side until deep golden and heated through.
- Serve with salad and lemon wedges.