



TAYLORS®

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AUSTRALIA'S ICONIC WINE REGIONS PROVIDE EXTRAORDINARY DIVERSITY. WITH THE JARAMAN RANGE WE SEARCH FOR PARCELS OF EXTRAORDINARY FRUIT TO CRAFT WINES THAT SHOWCASE THEIR DISTINCTIVE REGIONAL CHARACTERISTICS AND STYLE.

CHARDONNAY 2015

REGION

Clare Valley 51% / Adelaide Hills 49%





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VINTAGE CONDITIONS

In the Clare Valley, the growing season in the lead up to vintage 2015 saw slightly higher than average amounts of rainfall initially and then very little fell, making it the driest ever August recorded at the estate. These conditions were conducive to frost and there were 14 events recorded. The first evidence of budburst appeared in the last week of August which is relatively normal. Rainfall for spring was well below average, with further frost events recorded during this time. Not only was the spring weather extremely dry, it was also warm and windy. These conditions led to higher evapotranspiration (water loss), and despite our significant irrigation effort during October and November, still had a detrimental impact on flowering with resultant bunch numbers down on average. December and January were relatively mild, with rain falling during the second week of January. The moisture was a welcome relief after such a dry spring and the white varieties on the estate responding well for both yield and quality. In the Adelaide Hills, the 2015 growing season featured some unseasonal weather patterns. Rainfall over winter was generally above average for the region although unseasonably dry conditions prevailed from August onwards. Flowering was extremely early with Chardonnay flowering in late October. Extreme heat in early January resulted in a devastating bushfire in the Sampson Flat Area, which burnt through 12,500 hectares in total with 35 ha of vineyards damaged in the region. Fortunately the fire occurred before vines had entered veraison, so smoke taint was not an issue. There was then a large rainfall event mid-January which helped reduce the risk of further fires for the region. Despite it being one of the driest growing seasons on record, the majority of the region produced above average fruit with high natural acid and excellent flavour profiles. The winemakers agree that the wines from the 2015 vintage will be among the best from this region for some time, with excellent acid balance and perfectly developed flavours and colours.

COLOUR

At release the wine is a very pale straw colour with a youthful green hue.

NOSE

The wine has intense lifted aromas of melon and lime with hints of stone fruits. There are underlying tropical notes of green pineapple and guava and subtle secondary characters of flint, cedar and spice.

PALATE

On the palate the wine delivers well-balanced and evenly distributed fruit flavours of classic melon and peach along with underlying creamy notes from the lees stirring. Texturally, it has a restrained, tight structure overall and yet still displays a measure of subtle creaminess to the mid palate and rewards with well integrated oak. The Clare Valley parcel delivers mid palate fleshiness whilst the Adelaide Hills component contributes the restraint and elegance that are typical of this region. Overall, the wine has a great palate line with length which lingers long after the wine is consumed.

OAK MATURATION

After fermentation in barrel and battonage, otherwise known as yeast lees stirring, the wine was matured for 8 months in French oak barrels (60% new, 20% 2 year old



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CELLARING NOTES

Crafted for immediate enjoyment but will cellar over a medium term under ideal conditions. and 20% 3year old) the wine was blended and then bottled.

TECHNICAL DETAILS

Alcohol	14%	Acid	6.96g/litre
		Residual Sugar	2.6g/litre



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AWARDS & MEDALS

CHARDONNAY 2015

2016	Australian Wine Showcase Magazine New Release Tasting	Gold
2016	VINUS International Wine and Spirits Competition	Gold
2016	The Global Chardonnay Masters	Gold
2016	World Value Wine Challenge BTI	Gold
2016	La Mujer Elige International Wine and Spirits Competition	Gold
2016	TERRAVINO Mediterranean International Wine and Spirits Challenge	Gold
2017	Berliner Wine Trophy	Gold
2017	MUNDUS VINI International Wine Awards	Gold
2017	The Asian Chardonnay Masters	Gold
2016	Japan Wine Challenge	Silver
2016	International Wine and Spirit Competition	Silver
2016	Wine Luxe International Awards	Silver
2016	Tasters Guild Wine Lovers International Consumer Wine Judging	Silver
2016	Stellar Cellar Selection BTI	Silver
2017	World Wine Championships Awards BTI	Silver
2017	Sakura Japan Women's Wine Awards	Silver
2016	Cowra Wine Show	Bronze
2016	Decanter Asia Wine Awards	Bronze
2016	New Zealand International Wine Show	Bronze
2016	Royal Adelaide Wine Show	Bronze
2016	International Wine Challenge Tranche 1	Bronze



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EXPERT REVIEWS

CHARDONNAY 2015

88/100

Pale gold color. Juicy white peach and green apple on the nose with some sea spray, honeyed tea and cut flowers. Full-bodied and creamy but some refreshing acidity keeps it balanced. The lemon curd, peach and baked apple fruit is topped in chopped peanuts, almonds and notes of chalk and floral perfume. Vibrant and clean but packed with rich flavor. A blend of fruit from Clare Valley and Adelaide Hills.

JAN 2017, Isaac Baker, Terroirist

90/100

Smooth and juicy with bright pear and tangy acidity; structured and lifted with hints of vanilla oak and spice; bright and fresh.

JAN 2017, Anthony Dias Blue, Tasting Panel Magazine

88/100 VERY GOOD

Mandarin orange and melon flavors are spicy and smooth, with a succulent finish, revealing a hint of lime zest.

JAN 2017, MaryAnn Worobiec, Wine Spectator

Lighter colour, some character mid body — brioche perhaps. Nice mouth-feel, good textural quality, well-balanced oak and finesse. Long, quite sophisticated. Very good.

JAN 2017, , WineNZ
