



OCEAN EIGHT

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‘VERVE’ CHARDONNAY

MORNINGTON PENINSULA 2014

“The Mornington Peninsula has a cool maritime climate, with particularly fertile, sandy loam and silt soils. With this in mind, Ocean Eight has done its diligence selecting the ideal vineyard location.”

REGION

Mornington Peninsula, VIC

VINEYARD(S)

Ocean Eight estate vineyard

SOIL

Gray sands, silt and clay topsoil

VINE AGE

Planted 1999

ELEVATION

300 ft

FARMING

Sustainable

HARVEST DATE

Mid February

FERMENTATION

Natural (old) barrel ferment. Sulphur at 50gms/ L. Ferment ranges between 3 to 6 weeks

ELEVAGE

8 months in barrels then settled in tank

ALC, TA, PH

12.5%, TA 7.0 gms, PH 3.29

The Aylward family previously owned Kooyong, and after selling in 2003 their son Michael went into business with his folks to begin a new venture: Ocean Eight. They have two sites. The first is the home vineyard in Shoreham/Red Hill, which consists of 7 acres of Pinot Gris and an acre of Chardonnay on red clay soils. The second is close to Dromana and Yabby Lake, and is a warmer site on sandier soils, with 27 acres of vines, of which 14 are Pinot and 13 are Chardonnay.

Over the years we have honed the style of the ‘Verve’ Chardonnay and it is now firmly entrenched as one of Australia’s most distinctive and distinguished examples of the greatest white wine grape variety. The fruit is picked 2 weeks earlier than any other vineyard on the Mornington Peninsula, to capture the racy grapefruit & lemon flavors in the ripening cycle, and only old barrels are used for vinification to highlight the vibrancy of the fruit from our vineyard. The ripening season was difficult, with yields down early because of an exceptionally cool October and November leading to poor fruit set. Some producers reported yields down by 50%. However the upside is the quality with chardonnays showing good acid and intense flavor at lower sugar / alcohol levels.

When picked, the chardonnay possessed incredibly intense fruit concentration combined with the steely acid backbone that completes this modern style. The new Verve shows distinctive grapefruit & lemon on the nose alongside some mineral components. The palate almost gives you the illusion of richness due to the intensity of the fruit and fruit weight, then the crisp, dry finish kicks and lingers in an extended aftertaste. It drinks beautifully in its youth, as a fresh & vibrant Chardonnay.



Hudson Wine Brokers