

innocent bystander

INNOCENT BYSTANDER, CHARDONNAY 2007

THE ESTATE

Set up in 2004 by Phil Sexton, Innocent Bystander is a Yarra Valley based estate producing Pinot Noir and Chardonnay alongside several other emerging varietals and blends. Located in Healesville, the winery is an exercise in function over form, much like the strongly expressed views of its owners and winemaking team: "Make great wine for drinking and enjoying; not crowing over". The fruit for the Innocent Bystander wines is sourced from vineyards in Yarra Valley as well as selected vineyards throughout Victoria.

VINEYARDS

83% of the fruit came from vineyards in the Yarra Valley, Sexton and Tarraford vineyards. The remaining 17% came from the Quarry Ridge and Kilmore vineyards in Port Philip. Harvest took place in mid to late February when the fruit was fully ripe with good acidity and fresh fruit flavours.

VINTAGE

Despite the warm summer, fruit came off with perfect physiological balance.

VINIFICATION

Fruit was whole bunch pressed to tank and transferred to barrel after eight hours settling. Cultured yeast and a small parcel of indigenous yeasts were used. Barrel fermentation took place at 20 – 24 degrees Celsius. The wine was lees stirred weekly, then monthly after May. No malolactic fermentation took place and no fining was undertaken. Aging took place in oak for 9 months, a mixture of 1,2 and 3 year old French barriques.

TASTING NOTES

Pale gold in colour this wine has aromas of lemon sorbet, dried mangoes, fresh figs and white peaches. Steely mineral notes with touches of dried pineapple come through on the palate. Tight, with soft tannins, good structure and length. Creamy oak on the finish.



VINTAGE INFORMATION

Vintage	2007
Grape variety	100% Chardonnay
Region	Victoria
Winemaker	Steve Flamsteed
Alcohol	14% vol
Bottle size	75cl
Closure	Stelvin