POOLES ROCK

Blanc de Blanc

Vintage Conditions

The 2015 vintage could best be described as a textbook vintage in the Orange wine region. A cold winter with ample rainfall made way for a warm and dry spring, the grapes ripened nicely, disease was not an issue, things happened in a fairly orderly fashion and quality was very good.

Winemakers Notes

Made from 100% Chardonnay from the Orange region in NSW. The fruit was hand picked and immediately transported to our winery in the Hunter Valley. The fruit was handled very delicately and whole bunch pressed in order to preserve the pure fruit characteristics. The Blanc de Blanc was matured on yeast lees in the bottle for 6 years to increase complexity and texture to the wine, which was then disgorged in August 2021

Tasting Notes

Colour

Pale gold with a fine, persistent bead.

Bouquet

Fresh aromas green apples and citrus fruit with a slight toast and biscuit characters from time on lees.

Palate

The palate has clean citrus and white nectarine flavours with some toasty and biscuity notes. A long textural palate with a fine, lively bead and a delicate mousse.

Vintage
2015

Region
Orange

Cellaring
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Tech Data

Alc.	12.5%
TA	8.7 g/L
pH	3.12

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