



RED SAINT

'Red Saint' is the English translation of our Italian family name SANTAROSSA.

Our goal is produce outstanding Chardonnay and Pinot Noir

from the Yarra Valley in Victoria

2010 Chardonnay is our first release

2010

The Vineyard & Vintage

The fruit for the 2010 Red Saint Chardonnay was sourced from the Langbrook Vineyard on the Southern side of the Upper Yarra Valley near Yarra Junction. This cool, elevated Vineyard is planted in red volcanic soils and wines from this vineyard have great fragrance, delicacy and acid structure that provide long, elegant, citrus and mineral characters. The vineyard is carefully managed to achieve optimal vine balance and fruit quality using techniques such as shoot positioning, shoot thinning and fruit thinning.

Text book growing conditions in Spring and Summer resulted in wines of great concentration and intensity for 2010. November was 5°C warmer than average which was ideal for flowering. Rainfall was less than average for most of the growing season however when it did rain, it arrived at the ideal times - flowering and veraison - and seemingly whenever vineyards needed a drink.

The grapes for the 2010 Red Saint Chardonnay were hand harvested in mid March with selective hand-picking of only the best bunches to maintain the highest quality and avoid any damaged bunches.

The Winemaking

The winemaking philosophy is one that aims to allow the fruit to have full expression with winemaking and oak inputs playing a supporting role. In 2010 the grapes were initially processed in three batches. One batch was taken straight from the press with a high level of solids to commence wild yeast fermentation. The second batch was pressed to tank and allowed to settle for two days before being racked to barrel to fermentation. A third batch was allowed to stay on skins for five days prior to starting wild fermentation and then pressed off skins to barrel to complete primary fermentation. The wine was matured in barrel (40% new) for 15 months prior to bottling.

The Wine

This wine displays the finesse and balance for which this region and variety have become famous. The wine has an intense bouquet of grapefruit, white peach and apple flowers which leads onto a palate that has at its core natural acid and a fleshy grip. The palate has intensity, tight focused fruit, seamless drive and depth with excellent length.

Drinking now fresh or cellar well for 10+ years.

ANALYSIS: Alcohol - 13.2%,
TA - 7.09 g/L, pH - 3.27

WINEMAKER: Andrew Santarossa

Red Saint 2010 Chardonnay has been awarded Gold Medals at the following Wine Shows

2012 Royal Melbourne Show

2012 Victorian Wine Show

2012 Yarra Valley Wine Show and 2012 James Halliday Chardonnay Challenge

2011 Royal Hobart Wine Show