



# *Chardonnay*

*from a great height*

By DEB PEARCE





The thirty year old Kistler vines grow dry farmed in deep red volcanic ash.

***“...complex nutty layers, together with a rounded, creamy mouth-feel leading to a bright, silky, long-lasting finish.”***

Chardonnay is a chameleon of a grape variety. It adapts to any winemaking method a winemaker can dream of to produce a wide range of differing styles from rich, oaky, butterball styles through to more restrained, fruity, elegant versions. Our new addition to the list at La Tratt, the Kistler McCrea Chardonnay, straddles the world of the rich and the elegant and comes with an outstanding pedigree.

Kistler have been making wine in Sonoma, California since 1978. They employ old world burgundian techniques and a minimal intervention approach to make wines in a very modern style. The McCrea Chardonnay itself is quite special. It is a single vineyard, cool-climate wine grown in the Sonoma Mountains at an altitude of around 700m. The fruit from this vineyard is so good and of such high quality, it has produced a wine every year without fail since 1988.

Stylistically, the Kistler McCrea Chardonnay is more restrained and graceful compared to the Leewin Estate or Pierro Chardonnays on the wine list, with less oak. It does have some of the richness of the Tyrrell's Vat 47 Chardonnay, but with a bit more fruit and less savouriness. The aromas display white peach and honeysuckle florals, along with pears and citrus. A few years of maturity has given it complex nutty layers, together with a rounded, creamy mouth-feel leading to a bright, silky, long-lasting finish.

Food-wise, due to its more elegant, cool-climate style, the Kistler McCrea Chardonnay gives you plenty of options. It would be lovely with the gamberi in camincia entrée in particular, and an outstanding match with the occhio blu trevella or the gnocchi di aragosta.

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Vineyard  
surrounding  
the Sonoma  
mountains in  
California USA.