



CHARDONNAY 2020 / NOTES



Vintage

A low cropping vintage due to wet and windy weather during flowering which resulted in very few and very small bunches. Cool weather and intermittent rain throughout the growing season produced elegant wines of low alcohols but ripe flavours and crisp acid.

Vineyard

This wine is drawn from two vineyards on our home patch of Yarra Glen plus a small proportion from a higher altitude vineyard in St Andrews, just up the hill. These three vineyards have a multitude of Chardonnay clones that help to build complexity into the wine.

Winemaking

The fruit was pressed first into stainless steel tank before being transferred to a mix of seasoned French oak and stainless steel tanks for fermentation. Two-thirds of the blend was fermented and matured in oak for ten months on lees, and half of that went through malo-lactic fermentation. The wine was assembled in Dec 2020 and allowed to integrate in tank for three months before bottling.

Tasting

Pale straw yellow. Pear drop and nectarines with almond meal and a touch of smoky flint; on the palate there's a subtle but juicy citrus tang with fresh camomile and toasted hazelnut.

Analysis

Alcohol 12.5%

pH 3.29

Acid 6.1g/L

Sugar dry

Vegan Friendly

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