



TRAHERE

CHARDONNAY

2021

Aromas of macadamia and white blossom pave the way for this beautifully fine and classic Chardonnay. There is a mineral core that is the foundation from beginning to end. It has a seductive round and creamy mid palate layered with grapefruit pith, makrut lime and nectarine, yet it leaves plenty of room for all the textural elements and has a long and mineral finish.

VINTAGE COMMENT

A wet spring with moderate temperatures resulted in good healthy canopies with lower than average yields across all our vineyards. Higher than average rainfall and moderate temperatures over the summer, together with some dry spells, resulted in slow ripening and concentration of flavour and good acidity. This vintage has produced some wonderful wines with great concentration and fine detail.

VINEYARDS :: CLONES

Spedding (50%) :: Mendoza, McCutcheon :: P58 (33%), Judd (17%) :: P58

HARVEST DATE :: YIELD

Handpicked 20th March – 3rd April 2021 :: 1.8 – 2.7t/ha

WINEMAKING

Handpicked and hand sorted before a gentle whole bunch press. The juice was settled in stainless steel for 24 hours before being racked to barrel, taking the light fluffy lees as well, and a wild fermentation.

The malolactic fermentation was natural and each barrel stopped, based on taste and balance. After 10 months, individual barrels and components were carefully selected (20% new oak) before being blended and filtered into bottle.

PH :: TA :: ALCOHOL

3.14 :: 7.7g/L :: 13.0%

BEST DRINKING

2023 - 2033

