

2020 10X Chardonnay

Our Thoughts

Notes of peach and honeydew form a freshness on the nose leading into a soft and luscious mid palate with mealy undertones yet a clean citrus zing on the finish.

Vintage Comment

Lower than average rainfall and relatively standard temperatures over winter and cooler temperatures over spring led to late budburst and flowering (our latest on record). A mild start to the summer delayed fruit set followed by mild conditions over autumn providing slower ripening and resulting in a later start to the vintage (2 weeks later than average).

Yields were reduced but those grapes that were picked were of good quality – great natural acidity and lovely flavours in our Chardonnay with the Pinot Noir benefitting from the long cool ripening.

Harvest Date

Hand picked 16 March - 3 April 2020

Winemaking

- whole bunched pressed to tank where the juice was cold settled for 48 hours
- juice was then racked taking light fluffy lees and transferred to oak for wild ferment
- after 11 months of oak maturation, bottled unfiltered and filtered
- partial malolactic fermentation (60%)



Alcohol

12.2%

Food Pairing

Rockling paired with seasonal vegetables and topped with fresh aromatic herbs :: serve at 7–10°C

Best Drinking

2021-2030

Your Thoughts

