

2022 Wallis Chardonnay

Our Thoughts

Spice and floral notes dominate the elegant nose while a soft flint edge invites you to dive deep into a complex structure with hints of oyster shell and cumquat. A pretty and alluring wine with typical linear acidity full of delicate offerings.

Vintage Comment

The 2022 season started with a very wet and variable spring before and during flowering, resulting in small bunches and reduced yields across most sites. However, the exceptional summer and autumn months that followed provided perfect ripening conditions that generated great concentration and striking flavours across all varieties

Harvest Date :: Yield

Handpicked 18 March 2022 :: 3.0 t/ha

Vineyards :: Clones

Wallis Vineyard (100%) :: P58 (100%)

Baumé :: pH :: TA

12.5 :: 3.12 :: 10.0 g/L

Winemaking

Handpicked and whole bunch pressed to small and large format oak. The juice then underwent a wild yeast fermentation and natural malolactic fermentation (68%).

After 10 months of oak maturation, the wine was bottled and filtered.

Aging :: Oak

10 months :: 25% new oak (puncheon)

Finished residual sugar :: pH :: TA

Dry :: 3.10 :: 7.4g/L

Alcohol

13.0% (7.7 standard drinks/750ml bottle)

Production :: Closure

31 January 2023 :: screwcap

Food Pairing :: Serving Temperature

Kingfish ceviche with thinly sliced red onion, chilli and coriander :: 10-13°C

Best Drinking

2024-2032

