

2018 Wallis Chardonnay

Vineyards :: Clones

Wallis (Tree Block 100%) :: P58 (100%)

Harvest date :: Yield

Hand picked 13 March 2018 :: 6.75 tonnes/ha
(0.8 t/acre, ~11.4hl/ha)

Baumé :: pH :: TA

12° :: 3.1 :: 10.95 g/l

Winemaking

- whole bunch pressed
- unsettled juice fermented by indigenous yeasts in 38% new 228 litre French oak barrels
- 8 month aging in barrel with no bâtonnage
- 64% malolactic fermentation before bottling unfiltered and filtered

Aging :: Oak

8 months :: 38% new 228 litre French oak barrels

Finished residual sugar :: pH :: TA

Dry (0.92 g/l) :: 3.15 :: 7.5 – 7.8 g/l

Alcohol

13% (7.7 standard drinks/750ml bottle)

Production

Bottled 13 December 2018 :: screwcap

Our thoughts...

White nectarine, fig and green papaya jump from the glass inviting you to explore this elegant Chardonnay. The natural acidity drives the palate, complimenting chestnut, soft citrus and spicy notes that sing together and complete this wine.

Best drinking 2020-2030

