

2021 McCutcheon Chardonnay

Our Thoughts

A wonderful example of McCutcheon at its best, an opulent and layered mid palate dominated by stone fruits; white peach & yellow nectarine, together with hints of rock melon and spice that builds in power and depth from front to back. The wine has great concentration and will cellar well for many years to come.

Vintage Comment

With a La Niña weather pattern controlling the season, the wet spring and start to the summer delayed bud burst and flowering. Below average temperatures and rainfall over summer allowed the grapes to ripen slowly but evenly, resulting in great concentration of flavour and good natural acidity.

Harvest Date :: Yield

Hand picked 29 March - 3 April :: 2.4-5.1t/ha

Vineyards :: Clones

Lake block CI95 33%, Lake block P58 17%, Ridge block P58 50%

Baumé :: pH :: TA

12.2-12.8 :: 3.23-3.27 :: 9.8-11.7g/L

Winemaking

The fruit was hand picked, hand sorted and chilled overnight. Whole bunch pressed to stainless steel. The juice was settled for 24hrs then racked to barrel taking the light fluffy lees.

Fermented using indigenous yeasts and a natural malolactic fermentation (76%). Some occasional bâtonnage to individual barrels.

Aging

10 months :: 33% new oak

pH :: TA

3.29 :: 6.9g/L



Alcohol

13% (7.7 standard drinks/750ml bottle)

Production

97 dozen :: Bottled 8 December 2022

Food Pairing

Poached Mildura Murray cod, asparagus, parsnip, cider butter sauce

Best Drinking

2023-2030

