

2021

Wallis Chardonnay

Our Thoughts

Aromas of flint and orange blossom lead to a silky fine palate, with elements of marmalade and grapefruit. There is a lovely purity and balance to this wine which reflects its class and years of toil in the vineyard. A linear line of acid underlying the fruit adds precision and a lovely persistence to the wine.

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 19 March :: 5.3 t/ha

Vineyards :: Clones

Main Block 100% :: P58 (100%)

Baume :: pH :: TA

12.5 :: 3.2 :: 12g/L

Winemaking

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

Fermented using indigenous yeasts and a natural malolactic fermentation (73%). Some occasional bâtonnage to individual barrels.

Aging

10 months :: 32% 1 year old oak

pH :: TA

3.16 :: 8g/L



Alcohol

13% (7.7 standard drinks/750ml bottle)

Production

163 dozen :: Bottled 8 December 2022

Suggested Food Match

Flounder with capers in a beurre blanc sauce

Best Drinking

2023-2030

