

# 2019 SV3 Chardonnay

## An Introduction

This wine started with a question in the winery; what would the best blend of the wines we selected for the McCutcheon, Judd and Wallis single vineyard releases look like? A blend that was greater than the parts, a best of the best, if you will, of our Main Ridge Chardonnay

The final SV3' project blend was the result of many hours of discussion and tasting and has been another important step in a broader project that we have been working on for many years and has accelerated since we moved into our new winery in 2019. This project will culminate in the launch of a new wine in 2023.

## Our Thoughts

Toasted hazelnut and praline combine beautifully with underlying hints of rockmelon and honeysuckle. The beautifully balanced phenolics give crunch to the palate while the flavours of curry leaf on the finish linger and create a well round picture of the highlights that we experience from our Main Ridge Chardonnay.

## Vintage Comment

The 2019 vintage started with cool spring conditions and late flowering, followed by low rainfall and above average temperatures during the summer that peaked in late February and was immediately followed by a long cool change.

## Harvest Date

Hand picked: 8/3/2019 – 20/3/2019

## Yield

3.2t /ha



## Winemaking

- Grapes were handpicked and sorted on our sorting table before being whole bunch pressed directly to French and Austrian oak barrels.
- fermented by wild yeast until dry with minimal batonnage, followed by partial malo-lactic fermentation dependent on taste
- the wine was aged for 10 months in oak, blended, filtered, and bottled.

## Alcohol

13.5% (8.0 standard drinks/750ml bottle)

## pH :: TA

3.19:: 8.4g/L

## Food Pairing

Lobster linguini with bisque topped with freshly shaved fennel. Serve at 7-10°C.

## Best Drinking

2023-2034

