

2019

Wallis Chardonnay

Our Thoughts

Flinty upfront, this well-rounded Wallis has ripe citrus, lemon curd, hints of almond, fresh mandarin and green mango traversing the palate. The fruit is sweet and balanced and continues to linger as the mineral acid drives through and defines the finish.

Vintage Comment

Following a lower than average rainfall and relatively standard temperatures over the winter, cooler temperatures in August and September led to late budburst (our second latest) and flowering (fourth latest).

However, above average temperatures and low rainfall during summer meant an early veraison and harvest (our second earliest). The period between flowering and veraison saw our warmest ever average minimums and second warmest maximums and was our second shortest (62 days against a 72 day average). Veraison to harvest was our fourth warmest (maximums) and our driest (47mm v 136mm average) and our third shortest (43 days against a 56 day average).

Harvest Date:: Yield

Hand picked :: 8th March :: 4.2t/ha

Vineyards :: Clones

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

Brix :: pH :: TA

22.86 :: 3.11 :: 10.35g/L

Winemaking

- Fruit was handpicked and whole bunch pressed directly into oak
- Wild ferment in a mixture of puncheons and barriques
- No batonnage

- Partial malo lactic fermentation 65%

Aging :: Oak

10 months :: 25% new oak

Finished residual sugar :: pH :: TA

1g/L :: 3.08 :: 8g/L

Alcohol

13.5% (8 standard drinks/750ml bottle)

Production

124 dozen, bottled 21 Feb 2020 :: screwcap

Food Pairing

Sashimi with light soy sauce and ginger

Best Drinking

2022-2028

