

2020 Estate Chardonnay

Our Thoughts

A floral lift of white blossom and jasmine on the nose sync in beautifully with the hints of ginger and tangerine rind on the palate. Citrus notes continue to drive this wine with pings of acidity and a crunch on the finish, that opens and softens while the wine breathes in the glass.

Vintage Comment

Lower than average rainfall and relatively standard temperatures over winter and cooler temperatures over spring led to late budburst and flowering (our latest on record). A mild start to the summer delayed fruit set followed by mild conditions over autumn providing slower ripening and resulting in a later start to the vintage (2 weeks later than average).

Yields were significantly reduced but they were of good quality with great natural acidity and lovely flavours in our Chardonnay with the Pinot Noir.

Harvest Date:: Yield

Hand picked :: 23rd March – 1st April :: 2t/ha

Vineyards :: Clones

Kentucky, Judd, McCutcheon and Wallis

I10V01, P58, 95 and 96

Brix :: pH :: TA

21.9-22.5 :: 3.08 – 3.23 :: 10.1 – 12.75g/L

Winemaking

Grapes were all hand picked

All grapes were hand sorted and whole bunch pressed to stainless steel. After 48 hours, juice was racked, taking light fluffy lees and put to a mixture of new and old puncheons and barriques All wild yeast ferment, some battonage to individual barrels



Aging :: Oak

10 months :: 22% new oak

Finished residual sugar :: pH :: TA

0.84 g/L :: 3.16 :: 7.4 g/L

Alcohol

12.5% (7.5 standard drinks/750ml bottle)

Production

513 dozen, bottled Feb 2021 :: screwcap

Food Pairing

Chargrilled prawns with basil chimmichurri

Best Drinking

2022-2028

