

2021 Estate Chardonnay

Our Thoughts

Finger lime, ginger and a whiff of nettle leaf deliver a fresh and vibrant nose pointing the way to a fine and elegant fruit profile. Despite this fine edge, the textural elements race across the palate with hints of almond meal and lemon curd adding further layers of complexity and character.

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 12 March – 3 April :: 1.8 - 4.7 t / ha

Vineyards :: Clones

Kentucky 36%, McCutcheon 31%, Spedding 14%
Wallis 16% Judd 3% :: 110V01, 95, 96, P58

Brix :: pH :: TA

21.96-23.00 :: 3.15-3.27 :: 8.5– 12.0g/L

Winemaking

All parcels are handpicked early morning and chilled overnight. Bunches were hand sorted and then whole bunch pressed to stainless steel tanks.

Juices were racked after 12-24hrs taking all the light fluffy lees to new and used puncheons and barrique and wild yeast fermented.

Around 60% of this wine went through a natural malolactic fermentation which is monitored closely and determined purely by taste.

There was some limited batonnage of specific parcels.

Aging :: Oak

11 months :: 12% new oak

Finished wine

Residual sugar 0.79g/L :: pH 3.24 :: TA 6.7g/L ::
58% Malo lactic fermentation

Alcohol

13.0% (7.7 standard drinks / 750ml bottle)

Production

Bottled Feb 2022 :: screwcap

Food Pairing

John Dory cooked whole with shitake mushrooms, and fresh season green beans

Best Drinking

2023-2030

