

2021 Mills Chardonnay

Our Thoughts

This is the first time that the Mills vineyard Chardonnay has been elevated to a single vineyard release. Planted in 2000 by the Mills family, the quality of the Mills Chardonnay has always shone through and has been an important component of our Estate bottling in recent years. In 2017 a new Chardonnay block was planted with clone 95, and the first vintages from these young vines have further underlined the quality of this site.

This wine has an elegant lift of lemon, with hints of melon, kiwi fruit and spice. A sultry palate that is round, mouth filling and elegant. Characteristics of melon and lime zest criss-cross the palate, with pithy citrus notes and an alluring fine phenolic mineral edge on the finish.

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 12-17 March :: 1.6-4.3 t/ha

Vineyards :: Clones

Main block 85% I10V01 :: 15% Young medium density block Clone 95

Baume :: pH :: TA

12.2 – 12.5 :: 3.2-3.25 :: 8.5-10.05g/L

Winemaking

Fruit was hand picked, hand sorted with 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 (38%). Some occasional bâtonnage to individual barrels.



Aging

10 months :: 16% new oak

pH :: TA

3.2 :: 7.4g/L

Alcohol

13% (7.7 standard drinks/750ml bottle)

Production

136 dozen : Bottled 8 December 2021

Food Pairing

Manjimup Marron, asparagus velouté, guanciale

Best Drinking

2023-2030

