

## 2023 Estate Chardonnay

### Our Thoughts

Stone fruit of white nectarine paired with baked lemon tart and cinnamon spice. This is a wine that delivers minerality and complexity with a creamy marscapone edge thrown in the mix. Fresh, long and complete with a soft phenolic grip that lingers for some time.

### Vintage Comment

Higher than average rainfall during flowering and over the course of the season resulted in lower yields on all sites. Flavour and sugar development were prolonged, resulting in more hang time, greater intensity, and drive.

### Harvest Date :: Yield

Handpicked 23-31<sup>st</sup> March 2023 :: 1.8-6.0t/ha

### Vineyards :: Clones

Mills (37%), Gabrielle (38%), McCutcheon (15%), Wallis (9%) :: P58, 95, 110V01

### Baumé:: pH :: TA

12.2-12.6 :: 3.2-3.28 :: 8.0-9.1g/L

### Winemaking

Each parcel of fruit was handpicked, hand sorted and whole bunch pressed separately. The fruit was racked and transferred to a combination of new and older oak barrels to carry out a wild fermentation.

Varied levels of malolactic fermentation took place amongst individual barrels to capture the balance within the wine. After 10 months in barrel, this blend was transferred to concrete for 6 weeks prior to bottling unfiltered and filtered.



### Aging :: Oak

10 months :: 17% new French oak and six weeks in concrete

### RS :: pH :: TA

Dry :: 3.28 :: 6.6g/L

### Alcohol

13.0% (7.7 standard drinks/750ml bottle)

### Bottled :: Closure

January 2024 :: screwcap

### Food Pairing :: Serving Temperature

Salt and pepper calamari with fresh spring garden greens :: serve at 10-13°C

### Best Drinking

2024-2034

