



2019 Chardonnay

Tasting Notes

Pale lemon with green and gold tinged hue.

Ripe stone fruits, charred citrus, flinty Gunsmoke with underlying apple blossom and honey suckle.

Crunchy nectarine, yellow stone fruit and green mango with a bright and driving acidity, understated oak influence coupled with our typical mineral salt crust finish.

Wine Analysis: Alcohol 14% Residual Sugar 0.8 g/L pH 3.26 Acidity 6.38 g/L

Vineyard & Winemaking

The final wine is made up of 5 parcels of fruit picked over a 3-week period. The first parcel of fruit comes from lowest terraces along the river, this had a low crop level but highly concentrated fruit and gives richness to the blend. The next four parcels are from our top terraces, they are mixture of different plantings of Mendoza. The batches were inoculated with a mixture of wild yeast, natural yeast or Pied de cuve. To keep the beautiful structure of this wine, we allowed only 30% of the barrels to go through Malolactic fermentation and the texture is developed with very gentle batonnage through spring. The total time in barrel is nine months before being combined into one blend in mid-January. The wine was then stabilized, very lightly fined and bottled in March.

Harvest dates:

Parcel 1:	Picked 28.3.19	Brix 24.1	pH 3.2	Acidity 8.78 g/L
Parcel 2:	Picked 2.4.19	Brix 22.9	pH 3.24	Acidity 7.24 g/L
Parcel 3:	Picked 6.4.19	Brix 22.94	pH 3.3	Acidity 8.1 g/L
Parcel 4:	Picked 9.4.19	Brix 22.6	pH 3.23	Acidity 8.25 g/L
Parcel 5:	Picked 19.4.19	Brix 22.6	pH 3.23	Acidity 8.25 g/L

Awards

Decanter World Wine Awards 2021 - **Silver Medal**