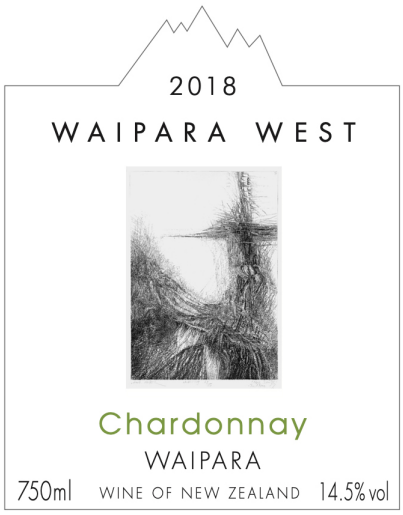

2018 Chardonnay

Tasting Notes

Silver and green flashes with a gold base. On the nose, sweet white florals, frying butter and stone fruit. Toasty oak and creamy yeast combining with the fruit invoking wonderful puddings. The entry to the palate is soft and creamy and builds quickly with lemon zest, wood smoke, grapefruit pith and rock salt to a satisfying finish. A wine full of character.

Wine Analysis: Alcohol 14.5% Residual Sugar 0.55 g/L pH 3.38 Acidity 6.68 g/L

Vineyard & Winemaking

Mendoza is the clone of choice (often over 90% of final wine), and this choice leaves us very susceptible to poor fruit set and very low crops. But Mendoza does give fruit intensity and power. Good exposure of the fruit in the vineyard is important for fruit character and avoiding disease.

We aim to create a 10-15 barrel blend (depending on fruit set) each year and through the use of picking date, sequential pressing straight to barrel, oak, wild or natural starter yeast, malolactic fermentation and barrel stirring every barrel should be different from the next. By combining all these, the final blend is complete and complex.

We were lucky with good weather during spring 2017, which led to solid fruit set in the Mendoza Chardonnay. A hot and wet season transpired and only due to some careful grape growing were we happy with our first pick on the 20th of March.

The wine is made up of four parcels of fruit picked with a whole month going by between the first and last. The first two parcels produced barrels that had steely acidity with green apple and lemon characters. The third parcel was from our river level block and gave barrels with grapefruit pith and salty acidity. The fourth parcel gave old-style Chardonnay power with stone fruit and pineapple. Each barrel developed it's own character over 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: 20 March – 19 April Brix 22 – 24.3 pH 3.15 – 3.34 Acidity 9.45 – 11.25

Awards

International Wine & Spirit Competiton 2020 - **Silver Medal**