



CHARDONNAY

Vintage

Vintage '22 began with a very wet spring, followed by a long, dry summer. This resulted in extremely low yields right across Victoria, but the silver lining is the fantastic quality of wines we ended up with. Great fruit density and cleansing acidity will be the hallmarks for vintage 2022.

Vineyard

In Dreams Chardonnay is all about balance and purity of fruit. We carefully select grapes from vineyards in Woori Yallock and Yarra Junction in the cool Upper Yarra, for their minerality and vibrancy. This is complimented by parcels selected from the far north-west corner of the Valley in the rolling hills of St Andrews, as well some warmer sites in Yarra Glen. Altitudes vary from 130m above sea level to 240m, and soil types include both red volcanic loams and grey clay loams overlying mudstone. Clonal components of I10V5, Bernard 76, P58 and I10V1 are the building blocks of our In Dreams Chardonnay.

handcrafted wines
begin with a dream...

Vinification

Hand-picked and whole bunch pressed to French oak barrels for an indigenous fermentation. Malo-lactic fermentation is discouraged. No battonage is carried out during the 10 months on lees in barrel.

Tasting Note

Pale straw in colour, showing crunchy green apple, lime sorbet, and a hint of honeysuckle and just-ripe nectarine. The aromas carry through to the palate, with more freshly squeezed lime, pithy lemon, and Key lime pie. Restrained use of oak frames the wine, and it finishes with vibrant acidity and a saline minerality.

Technical information

ALC: 12.5% PH: 3.31 TA: 6.9

IN DREAMS
YARRA VALLEY