



VINTAGE

A dry and warm start to the growing season had us planning an early start to vintage. The season was slowed by much needed December rain which also provided lush canopies to ripen the fruit. Although overall 2019 was warm, cool nights helped retain the acid required to keep the resultant wines fresh and crunchy while also packed full of flavour.

VINEYARD

Sourced from a selection of highly valued growers from Woori Yallock and Gladysdale in the Upper Yarra through to Gruyere, Yarra Glen and St Andrews – the aim here is to encompass the entire Yarra Valley. Altitudes vary from 100m above sea level to 250m and soil types include volcanic red loams and grey clay loams. The Chardonnay clones used are I10V1, 277, Bernard 95 and P58.

VINIFICATION

Handpicked at optimum ripeness and whole bunch pressed to minimise phenolic extraction. The juice was sent to French oak (10% new) for fermentation and then maturation for nine months. 40% of the blend went through malo-lactic fermentation to soften the acid and contribute richness.

TASTING NOTE

This wine is fresh, balanced and approachable with just-ripe nectarine, marzipan and barbequed limes on the nose. French oak maturation adds both structure and texture to a palate of brioche, mango seed and kaffir lime. The finish is precise and long.

FOOD MATCH

Pair with freshly caught grilled King George Whiting with a caper and butter sauce.

WINEMAKERS COMMENTS

For us, Chardonnay is all about balance. Firstly, and most crucially the vineyards we select are meticulously cared for to grow fruit with a natural balance of sugar, acid and flavour. Our job is to harness the potential in these grapes without overpowering the natural balance that the vineyard has given us. We take the approach of minimal intervention but maximum attention.

ALC: 13.0%

PH: 3.2

TA: 6.12G/L

RS: DRY