



2020 Warramate Chardonnay

Region

Yarra Valley

Vineyard

Warramate, elevation 160 to 180 metres

Soil

Silty clay loam over yellow clay

Vines

Planted in 2012 – 4 Clones (95, 124, 548, P58)

Wine

Reflective of a cooler year, this Chardonnay displays a grapefruit and melon fruit profile. Bright and palate tightening grapefruit acidity drives the long palate with texture from barrel fermentation filling out the middle palate. A pithy texture lends weight and long lingering finish deliver a refreshing wine.

Winemaking

Whole bunch pressed to extract the purest Chardonnay juice then fermented on some light solids which lend weight, texture and ultimately complexity. With ample flavor in the juice, no malolactic fermentation was initiated. Only French oak is used with 15% being new barrels, the balance a mixture of older barrels, maturation time 10 months before bottling in November.

Cellaring

Enjoy now or allow to mature with careful cellaring for up to 5 years.

13.0% Alc