

2018 Chardonnay



Tasting Notes

Vintage

2018

Variety

Chardonnay

Region

Yarra Valley

Colour

Golden white

Bouquet

White chocolate, mint, stonefruit and some spice

Palate

Mandarin, lemon butter and old spicy wood

Cellaring

2020 – 2024

Food matches

Seared or roast shellfish, Sea bass with fennel puree, roast guinea fowl

Vintage conditions

2018 was a vintage of two halves a cool and relatively moist winter and spring, thereafter conditions were exceptionally dry through to the conclusion of vintage.

Vinification

100% Estate grown Chardonnay, 100% wild ferment. Four different clones (Mendoza, 76, 95, and 96) were all hand-picked, whole bunch pressed, fermented and matured in French oak barriques (40% new), minimal bâtonnage, with eight months élevage.

Final Alcohol

13.5%

Barrel Maturation

8 months



Awards History

2017 Vintage

Gold 2019 Victorian Wines Show, 92 Points Nick Butler The Real Review, 93 Points Andrew Graham Oz Wine Review

2016 Vintage

94 Points Jeremy Oliver, 94 Points James Halliday

2015 Vintage

93 Points Jane Faulkner Halliday Wine Companion