

2019 Chardonnay



Tasting Notes

Vintage

2019

Cépage

Chardonnay

Region

Yarra Valley

Colour

Bright green gold

Bouquet

Grilled hazelnuts, stone fruit & orange zest hints

Palate

Creamy & mouth filling, toasty golden yellow peach fruit

Cellaring

2020 – 2025

Food matches

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

Vintage conditions

A dry cold winter gave way to a dry mild spring with much needed rainfall in December nurturing the vines through January and over the early heat. The season was characterised by intermittent heat spikes that kept everyone on their toes followed by cool changes. The remainder of the vintage was perfect ripening weather with no rain or disease pressure, it may not go down as the best vintage from the Yarra Valley, but the wine quality looks well above average.

Vinification

100% Estate grown fruit farmed biologically. 30-year-old vines, clones 95, 96, 76, 277, Mendoza, all hand harvested. Whole-bunch pressed to tank, Wild fermentation initiated in tank before being transferred to barrel (barriques and puncheons). Eight months on lees in barrel, minimal bâtonnage, 0% mlf, 30% new French oak.

Final Alcohol

13.2%



Awards History

2018 Vintage

93 Points Jane Faulkner, 93 Points Andrew Graham, 92 Points Aaron Brasher

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