

Dowie Vineyard CHARDONNAY 2021



GRAPES McLaren Vale, South Australia



Dowie Vineyard - Blewitt Springs

CHARACTERISTICS



WINE MAKERS COMMENTS

Fruit is sourced from the Dowie Vineyard on the cool sandy slopes of the Blewitt Springs sub-region of McLaren Vale. The cool nights of this subregion make it perfectly suited to Chardonnay.

Fruit was picked, immediately destemmed, without the use of rollers, allowing some whole berries to remain, pressed and then cold settled for 72 hours. After settling both free run and pressing juices were racked and combined for fermentation. Juice was then inoculated with a Chardonnay specific yeast designed to add mouthfeel and texture. 48 hours after inoculation the fermenting juice was transferred to a combination of new and older French oak hogsheads and puncheons.

During the fermentation the barrels were stored in a cool room set to 16 degrees to prevent the barrels becoming too hot and racing through the fermentation process. This controlled barrel fermentation preserves the more elegant spectrum of Chardonnay fruit. After fermentation was complete the barrels were topped & sulphured and left on a bed of lees for a further 5 months maturation. After maturation each barrel was tasted and selected on the basis of show-casing a balance between; fruit, mouthfeel, texture and oak.

VINIFICATION

