

2018 Wallis Chardonnay

Our Thoughts

White nectarine, fig and green papaya jump from the glass inviting you to explore this elegant Chardonnay. The natural acidity drives the palate, complimenting chestnut, soft citrus and spicy notes that sing together and complete this wine.

Vintage Comment

Heavier than normal winter rains and cooler temperatures delayed budburst (our second latest) but warmer spring weather resulted in perfect conditions for flowering leading to very good fruit set and promising high yields. In fact, particularly down the hill, crop adjustment was required to ensure even maturity and high quality outcomes. Grapes matured with optimum sugar, flavour and tannin development resulting in high quality parcels from all sites. It was our third earliest harvest, leading to our shortest ever hang time (budburst-harvest 179 days against an average of 203 days).

Harvest Date

Hand picked 13th March 2018

Winemaking

- whole bunch pressed
- unsettled juice fermented by indigenous yeasts in 38% new 228 litre French oak barrels
- 8 month aging in barrel with no bâtonnage
- 64% malolactic fermentation before bottling unfinned and filtered



Alcohol

13.0% (7.7 standard drinks/750ml bottle)

Food Pairing

Grilled prawns, green papaya and mango sauce vierge. Serve at 7–10°C

Best Drinking

2020-2030

Your Thoughts

