

OX HARDY

2022 ADELAIDE HILLS CHARDONNAY

BACKGROUND

Over 37 years, Andrew ‘Ox’ Hardy has built one of the most encompassing and exploratory résumés in Australian winemaking.

Although Andrew has made wine across key South Australian regions, and internationally, the majority of his experience comes from his time in the Adelaide Hills with Petaluma, one of the founding wineries in the region.

Initially starting his winemaking career with Petaluma in 1982, Ox left to spread his wings in 1996 before returning in 2004 as Chief Winemaker. In 2018, Andrew left the brand to begin Ox Hardy Wines in proper.

As one of Andrew’s favourite varieties, this release of the Ox Hardy Chardonnay is a clear statement of regional experience, understanding and intent.

WINEMAKING

The 2022 Ox Hardy Chardonnay is sourced from two vineyards in the Adelaide Hills, one just west of the Oakbank racecourse, the other in the shadows of Mt. Torrens.

Picked in late March, the juice was then fermented in older French oak barriques and hogsheads (35% new) and tank with Malo-lactic fermentation was induced in both barrel and tank.

The finished wine spent 10 months total in barrel before blending and bottling in May 2023.

Winemaker	Andrew Hardy
Appellation	Adelaide Hills
Variety	Chardonnay
Vintage	2022
Colour	Pale straw
Aroma	Stonefruit, flint and white pepper
Palate	Elegant and structured cool-climate Chardonnay. Cashew, croissant and clotted cream.

<i>ALC</i>	12.5%	<i>TA</i>	4.83 g/L
<i>pH</i>	3.38	<i>RS</i>	0.5 g/L

