



MAYFIELD 'THOMAS' CHARDONNAY 2022

The history of Mayfield dates back to 1815 when explorer, William Charles Wentworth, was granted Mayfield as a thank you for his earlier crossing of the blue mountains. Our Premier Range comprise the best parcels of grapes from each vintage.

Vineyard: This is a wine made to express the regionality of Orange, and our vineyard. The vines grow in 460 million-year-old soils. Containing sandstone, siltstone breccia and conglomerate, they're derived from volcanic basalt and andesite, and have a higher water content than the neighbouring block.

Vintage: 2022 was the coolest and latest vintage in 20-odd years. A wet winter had filled dams and the soil moisture profile. The rain held off for the month leading up to harvest, ensuring excellent regional cool climate flavour development and ripeness.

Tasting Note: Vibrant straw with a youthful green hue. It is restrained with lemony citrus zest, green bean, honeysuckle and balanced oak aromas. The palate is textural, tight and minerally, with lovely acidity giving line and length. Cellar confidently for over ten years.

Winemaking: The grapes were harvested on the 5th April and settled overnight prior to being transferred to new and older French oak puncheons (500 litres) and hogsheads (300 litres) including Seguin Moreau barrels. After fermentation, the lees were stirred regularly for several months to develop palate weight and texture. With 75% Malolactic fermentation, the wine was blended and returned to barrel to mature prior to bottling.

Viticulturist: Charles Simons

Winemaker: Drew Tuckwell

Variety: 100% Chardonnay, Clone 95

Region: Orange, NSW Central Highlands

Elevation: 900m

Alc/Vol: 12.9%

pH: 3.34 **TA:** 6.5 g/L **RS:** 0.3 g/L

