

2022 C1 Adelaide Hills Chardonnay;

Sub Region: Echunga.

Clone: Bernard 76

Vineyard: The 30-year-old Rathmine vineyard, which sits at 450 metres above sea level on stony, shallow clay loam over a limestone base with a sloping northwest aspect.

Winemaking: Handpicked. Full solids press juice at 650L/T was run straight into Oak with zero acid adjustment. (Oak regime: 100% Tonnellerie Chassin hogs heads consisting of 25% brand new, 25% 1 year old, balance 2-year-old). Ferment was carried out in Barrel, once dry, the wine was sulphured, topped then allowed to settle with zero lees stirring. Zero Malolactic fermentation. After 9 months oak contact the wine was racked straight out of barrel off solid lees to bottling.

Alc: 13.22%

pH: 3.29

RS: 1.7g/L

Malic acid: 2.0g/L

Colour: Straw yellow with green tinges.

Aroma: lemon curd, peach, toasted oatmeal and briny notes

Palate: Prominent citrus and white peach flavours, pithy lime and ginger spice finishing with a phenolic grip on the back pallet.

