

# R 2022 Rowlee Single Vineyard Chardonnay

The Rowlee vineyard is situated in the foothills of Mount Canobolas, 950 meters above sea level in the high altitude and cool climate region of Orange, New South Wales. The influence of Mount Canobolas, an extinct volcano, is tangible, with cooling breezes off the mountain, mitigating warm daytime temperatures, allowing the grapes to ripen slowly and gather flavour. Soil is deep clay loam, red and brown, derived from basalt. This mix gives free draining soils and a mineral composition that supports the production of exceptional grapes. Our philosophy is grounded in obsessive attention to detail, with a hands on approach in the vineyard and winery. Our aim is to create wines that are subtle, balanced and reflective of their terroir and vintage.

## VINTAGE

October 2021 welcomed the beginning of budburst and the start of the 2022 vintage. Extensive work in the vineyard in the lead up to and throughout the growing season created the best possible conditions to produce exceptional cool climate fruit.

The cooler and wetter season presented its own challenges requiring long hours in the vineyard to maintain ideal vine and fruit health. Under vine mulching, application of organic fertiliser, multiple passes of leaf plucking and canopy trimming resulted in optimum fruit to leaf ratios and excellent fruit quality.

Fortunately, the rain subsided in the lead up to harvest, which eased disease pressure and allowed the fruit to ripen. The return to this classic cooler (pre-drought) vintage, resulted in the grapes showing pristine natural acidity and flavour prior to harvest in late March and early April. These extra ripening days and extended hours in the vineyard were rewarded with an abundant harvest of exceptional complexity and subtleness, producing aromatic, elegant and flavourful wines.

## VINIFICATION

Handpicked to ensure perfect fruit ripeness. Whole bunch pressed, the juice was settled overnight before racking to barrel with juice solids to ensure texture and complexity. 30% new French oak and a long slow ferment here ensured additional complexity. A small percentage of malolactic fermentation adds further silky texture to the palate. The wine remained on lees for 10 months before racking from barrel and bottling on 26 September 2022.

## STYLE

Mid lemon yellow with a green gold hue. Restraint is at the heart of this wine. Light lemon curd and grapefruit sorbet aromatics meld seamlessly with subtle complexity. Hints of pistachio dust with hazelnut praline and wet slate add layers of depth and intrigue.

Hazelnut and almond on entry with ruby grapefruit, lemon pith build with textural acidity, giving excellent length. The oak is intertwined with yeast lees complexity to support the fruit. Long, refined, and linear now, this wine will develop further depth and complexity over the next 5 years.



### VARIETAL COMPOSITION

100% Chardonnay



### IDEAL SERVING TEMPERATURE

12-13 °C



### CELLARING POTENTIAL

2022 - 2028



### FOOD MATCH

Lobster with fire drawn butter



### TECHNICAL DETAILS

Total acid: 6.2 g/L  
Final pH 3.23  
Residual sugar: 1.7 g/L  
Alcohol: 11.7%