

2021 BÂTONNAGE CHARDONNAY

This 2021 Chardonnay is a single vineyard selection of premium fruit sourced from our vineyards at Bremerton. Bâtonnage is a French term referring to the stirring of the yeast lees in the barrel. On the nose this wine shows lifted lemon curd with hints of stone fruit and spice.

The palate is expressive and complemented by restrained oak and a creamy mouthfeel. The palate is tempered by a fine acid structure and textural finish giving the wine great length and persistence.

REGION:	100% Langhorne Creek
VARIETY:	100% Chardonnay
CELLARING:	Delicious to drink now, however it will develop more complexity with bottle age
SERVE:	Slightly chilled
WINEMAKING:	The Chardonnay juice was individually barrel fermented with a range of solids levels varying from full solids ex-press to clears. It was barrel fermented with majority indigenous (wild) yeast and matured in 20% new and older French oak barriques for 12 months. During this time we stirred the lees (Bâtonnage) to provide added complexity and texture to the palate.
SPECIFICATIONS:	Alcohol - 12.5% pH - 3.31 Total Acidity - 7.1 g/L G&F - 0.7 g/L



It's our life!