



MAYFIELD 'BLOCK 14' 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: Block 14 sits on quartz filled soil. With considerably less moisture than other blocks, the grape's roots weave deep within the stone cracks to access water and unique minerals to thrive.

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 gold straw with a youthful green hue. The aromas are lively with melon, citrus and stone fruit. The palate is youthful and vibrant. It is a wine of finesse with a rounded creaminess from 50% malolactic fermentation that complements the fruit purity and natural acid. It has great length and will cellar for well over ten years.

Winemaking: The grapes were fermented with 100% grape solids and only minor levels of juice fining. It was transferred to a combination of new and older French oak puncheons and hogsheads including Gillet barrels from Burgundy. Fermentation was completed in barrel with regular lees stirring to develop complexity and texture. 50% malolactic fermentation was encouraged to complement the stunning purity of this single Block wine.

Viticulturist: Charles Simons

Winemaker: Drew Tuckwell

Variety: 100% Chardonnay, Clone 95

Region: Orange, NSW Central Highlands

Elevation: 900m

Alc/Vol: 12.9%

pH: 3.25 **TA:** 7.2g/L **RS:** 0.2g/L

