



MAYFIELD 'EIGHTEEN FIFTEEN' 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.

Vineyard: This wine is a combination of Blend of Block 13 (76%) and Block 14 (24%).

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: It is a modern Australian chardonnay with complex, integrated and subtle French oak. It is finely structured with fresh acidity and precise dark citrus and stone-fruit flavours. The texture is layered with lovely longevity. Enjoy now, and over 5-6 years.

Accolades:

94 Points, The Winefront, Campbell Mattinson
93 Points, The Real Review
91 Points, QWine

Winemaking: Fermentation was started in tank. It was then transferred to new and older French oak puncheons and hogsheads including Ermitage, Dargaud & Jaegle and Damy barrels (26% new oak). The lees were stirred regularly to develop palate weight and texture. Malolactic fermentation (MLF) was encouraged and was about 50% complete.

Viticulturist: Charles Simons

Winemaker: Drew Tuckwell

Variety: 100% Chardonnay, Clone 95

Region: Orange, NSW Central Highlands

Elevation: 900m

Alc/Vol: 12.7%

pH: 3.37 **TA:** 6.0g/L **RS:** 0.7g/L

