

## **2021 LEVANT CHARDONNAY**



Vintage 2021

Varietal blend 100% Chardonnay

Clones 53% I10V5; 29% Bernard 95; 15% Bernard 96; and 3% I10V1.

Harvest 24-25 February and 5 March 2021

date(s)

Bottling date 30 August 2021

Oak treatment 100% fermented in large-format French oak casks (13% new)

pH/TA 3.45 pH 6.7g/L TA

Preservative(s) 220

Alcohol 12.5%

content

Winemaking Grapes were whole-bunch pressed. Juice settled overnight, then

coarsely racked to foudre and smaller format for barrel

fermentation. The resultant wines were aged on settled lees with minimal stirring. 100% malolactic fermentation was undertaken on a number of barrels for enhanced richness and complexity.

Winemaker's

notes

Aromas of orange blossom, frangipani flower, Meyer lemon, grapefruit pith, custard apple and lemon verbena with a subtle savoury undercurrent of lovage, flint and some struck match complexity. The palate is deep, long and flavourful with lemon posset and petrichor undertones washing over a refreshing base of integrated acidity. Aging potential: 5+ years. This wine is

suitable for vegans.