



HILLS SERIES CHARDONNAY

VINTAGE: 2021

VARIETY: Chardonnay 100%

CLONES: l10V1

VINEYARD: Lenswood, Adelaide Hills

SOIL TYPE: Well-drained dark brown clay with shale fragments overlying a siltstone and quartz rock bed.

ELEVATION: 550m

CONDITIONS: North-east facing vineyard

PICKING DATE: 24/03/21

ALCOHOL: 13.0%

pH: 3.40

TA: 7.1

WINEMAKING: Chardonnay grapes were handpicked and whole bunch pressed taking the pure free run portion only of 550L/t. Clear juice with light fluffy lees was run to a mixture of 228L Barriques, 300L hogsheads and a 500L Puncheons. After 2 days the fermentation began spontaneously with the wild ferment rapidly gaining momentum and producing a mineral and textural wine. After fermentation was complete full malolactic fermentation took place while the wine sat in barrel on lees for a further 9 months. 20% new oak to 80% 2-5 year seasoned oak. The final blend was kept for an additional month on lees in tank to aid with the gentle integration of the wine as it transitioned to bottle.

TASTING NOTES: Pale quartz. Subtle though complex, with nashi pear, grapefruit and quince fruit characters supported by nuances of almond and white pepper. Delicate and restrained on the palate, with fruit weight and slightly chalky texture driven by a refreshing line of natural acidity. A hint of grip on the finish.