



# HEIRLOOM VINEYARDS

EST. 2004 AUSTRALIA



## 2023 ADELAIDE HILLS CHARDONNAY

Heirloom Vineyards was conceived in vintage 2000, when a young winemaking student caught the eye of a silly old wine judge. A love story ensued inspired by two vows: To preserve the best of tradition, the old world of wine and our unique old vineyards and to champion the best clones of each variety planted in the most appropriate sites embracing the principals of organic farming. Seven long vintages of trial and error passed before Heirloom Vineyards could make a wine that was fine enough to pass on to future generations. That is this wine.

This Heirloom Vineyards Chardonnay was produced from our best Adelaide Hills Vineyard near Charleston. Picked in the second week of March, the wine was then crushed, fermented and aged on lees with 25% malolactic fermentation. The wine spent a total of 6 months in French oak; 30% new oak, then filtered and bottled.

## HEIRLOOM WINE NOTES

Chardonnay can be a simple sip or a symphony of the senses, a moment of pleasure or an eternity of contemplation. Only the poet can know, so stop thinking and surrender.

## COLOUR

White-pale-gold; bright, and as if luminescent.

## AROMA

Nectarine flesh, white peachskin, straw cut but yesterday. Ripe green apples, lemon zest and a tiny amount of pith. Mandarin freshly - and carefully - peeled, yet the segments unbroken. Bare hints of chilled fruit salad and apricots in the fruit bowl float by before the bouquet's secondary elements waft in: some almond and some lanolin, some butter and some vanilla - all so subtle they could be easily missed by a connoisseur in an unnecessary hurry.

## PALATE

A generous yet well-behaved palate of stone fruits checked and massaged into balance by a citric acidity. There is a taut tension here, which makes the structure of the wine long. Minerality sails effortlessly in at the back of the palate, with pings of bath salts and then more citrus and then a mineral water texture and quality. Great depth of fruit, but great structure to match. The flavour is as if stone fruits and a few tropical fruits are - off stage - yodelling in the background.

## OVERALL

Cold roast chicken. Yes, a three-word phrase. Cold roast chicken.

Alcohol 12.5% (7.4 Standard Drinks)

**WINEMAKERS** Elena Brooks & Alexandra Haselich