

R 2022 Rowlee Chardonnay

The Rowlee vineyard is situated in the foothills of Mount Canobolas, 950 meters above sea level in the high altitude and cool climate region of Orange, New South Wales. The influence of Mount Canobolas, an extinct volcano, is tangible, with cooling breezes off the mountain, mitigating warm daytime temperatures, allowing the grapes to ripen slowly and gather flavour. Soil is deep clay loam, red and brown, derived from basalt. This mix gives free draining soils and a mineral composition that supports the production of exceptional grapes.

Our philosophy is grounded in obsessive attention to detail, with a hands on approach in the vineyard and winery. Our aim is to create wines that are subtle, balanced and reflective of their terroir and vintage.

VINTAGE

October 2021 welcomed the beginning of budburst and the start of the 2022 vintage. Extensive work in the vineyard in the lead up to and throughout the growing season created the best possible conditions to produce exceptional cool climate fruit.

The cooler and wetter season presented its own challenges requiring long hours in the vineyard to maintain ideal vine and fruit health. Under vine mulching, application of organic fertiliser, multiple passes of leaf plucking and canopy trimming resulted in optimum fruit to leaf ratios and excellent fruit quality.

Fortunately, the rain subsided in the lead up to harvest, which eased disease pressure and allowed the fruit to ripen. The return to this classic cooler (pre-drought) vintage, resulted in the grapes showing pristine natural acidity and flavour prior to harvest in late March and early April.

These extra ripening days and extended hours in the vineyard were rewarded with an abundant harvest of exceptional complexity and subtleness, producing aromatic, elegant and flavourful wines.

VINIFICATION

Handpicked and whole bunch pressed, the juice was settled overnight before racking to barrel with juice solids to ensure texture and complexity. Fermentation continued for approximately one month with pressings barrels inoculated for malolactic fermentation to soften the acid profile. The wine remained on lees in older barrels for 10 months before blending and bottling on 26 September 2022.

STYLE

Pale to mid lemon yellow with a green gold hue. Subtle lemon and grapefruit citrus with underlying nougat and cashew notes. Restrained and composed fruit expression with subtle white peach and a hint of nectarine, some white florals too. The palate has depth and power with yellow peach and a hint of pithy mandarin across a tactile yet round texture. The nougat carries over from the aroma with support from almond kernel and very subtext oak. Silky acid gives the finish line and length on persistent citrus focus.



ACCOLADES

91 points, Ken Gargett, WinePilot, August 2023



VARIETAL COMPOSITION

100% Chardonnay



IDEAL SERVING TEMPERATURE

12-13°C



CELLARING POTENTIAL

2022 - 2027



FOOD MATCH

Classic prawn cocktail



TECHNICAL DETAILS

Total acid: 6.2g/L
Final pH: 3.23
Residual sugar: 1.7g/L
Alcohol: 13%