



LTD SERIES CHARDONNAY

VINTAGE: 2021

VARIETY: Chardonnay 100%

CLONES: 110V1

VINEYARD: Lenswood, Adelaide Hills

SOIL TYPE: Well-drained light brown clay with shale fragments overlying a sandstone rock bed.

ELEVATION: 580m

CONDITIONS: North-East facing vineyard

PICKING DATE: 24/03/21

ALCOHOL: 13.0%

pH: 3.30

TA: 6.1

WINEMAKING: Chardonnay grapes were handpicked in the cool of the early morning and delivered directly to the winery. The grapes were immediately whole bunch pressed taking the pure free run portion only of 550L/t. Clear juice with light fluffy lees was run to a new and second use 500L puncheon. Left in barrel to begin natural fermentation which began spontaneously after 3 days. The wine fermented steadily in the cellar for 2 weeks, after which they sat in barrel on lees for a further 10 months. Full malolactic fermentation was completed through this time. Taking a selection of 70% new oak it was racked to tank to spend an additional month on lees to aid with the gentle integration of the wine as it transitioned to bottle.

TASTING NOTES: Pale quartz. A pure, bright and youthful citrus driven chardonnay with complex smokey, flint, toast and biscuit notes derived from extended barrel aging on full solids. The hallmarks of high altitude chardonnay are ever present here with pure saline and crisp palate structure. This vintage will have the ability to age well.