

ATTWOODS

A former Sommelier in London for over a decade and then flying winemaker in Burgundy for several years, Troy Walsh established Attwoods in 2010. With a 1.5ha close-planted home vineyard in Scotsburn near Ballarat, another 2ha in Glenlyon (Macedon) as well as purchasing fruit from Geelong, the vision is for cool-climate, minimal intervention Pinot Noir and Chardonnay. Attwoods is considered amongst the most exciting emerging talents from the interior regions of Victoria.



Attwoods Single Vineyard Glenlyon Chardonnay 2023

Macedon Ranges

The Glenlyon Chardonnay is hand harvested in early Autumn from our 25yo vineyard in Macedon. This is a very cool climate region which produces lovely wines of elegance, but also structure. The wines have beautiful natural acid.

The fruit is handpicked and whole bunch pressed. The juice is transferred to French barriques for fermentation of which 1/3 are new. We use Sirugue Barel for the chardonnay a mixture of Cuvee Chardonnay and Super Nuits. Fermentation is carried out using wild yeast and very little batonnage.

Due to the cold climate fermentation can take a while (sometime into winter) to complete.

The wines shut down over winter and natural MLF occurs in the following Spring. Once MLF is through the wines are then Sulfured (50ppm) The wine spends 18 months in oak before being racked to tank where it will spend a further 6 months before being bottled.