

# 2019 Calcaire Chardonnay

**Aroma:**

Grapefruit, Gun Flint

**Flavour:**

Grapefruit pith, citrus

**Comments:**

This wine is our attempt at conveying to you the impact of our high subsoil calcium levels. We believe that the physiological ripeness of the grapes develops more harmoniously and earlier in the ripening cycle. Of particular note in this wine is the flavour and structure of the acid.

**Tasting Notes:**

Spend time and enjoy each glass as it opens. Some key features to look for are a focused fruit profile, the unique acid line, wild yeast, ultra-fine solids, integrated oak, multiple strain malolactic impact, touches of autolysis. A style that evolves and grows with bottle age.

**Viticulture:**

Grown on a north-facing bank of the Derwent River this 30-year-old cool-climate vineyard is widely recognised for producing some of the best chardonnay fruit in Australia including supplying grapes for Penfolds Yattarna 17 years in a row. The soils are permeable loams over Permian Lime originating from a 250-280M year old seabed. The vines are meticulously hand tended and yields are reduced by 50% to one bunch per shoot.

Clones: I10V1, I10V5 and Penfolds.

**Winemaking:**

The whole bunches go direct to the inert gas press. The juice flow from the press is ruthlessly cut with only the pristine juice from the middle of the press cycle going straight to New French oak. We allow natural yeast to carry out primary fermentation. During it's time in oak no Sulphur is added. Lees stirred fortnightly for the time in oak. Malolactic fermentation happens in the spring on 100% of this wine. Filtered and bottled.

Picking Date March 2019

Bottling date Feb 2020

Yield 5t/ha

Alcohol content 12.8%

pH 3.23

Ta 6.6

Residual Sugar 0g/L