

Derwent
E S T A T E W I N E S



2020 'Calcaire' Chardonnay

Tech details

Alcohol: 12.8%

Residual Sugar: 0g/L

TA: 6.5 g/l

pH: 3.3

Yield: 5t/ha

Harvest date: March 2020

Bottle production:

Bottle Date: 9th March 2021

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 its 11 months in oak no sulphur is added. Lees are stirred fortnightly, malolactic conversation happens in the spring time too 100% of the wine, bottled without filtration.

Viticulture

Grown on the north-facing bank of the Derwent River this, 30 year old cool-climate vineyard is widely recognized as producing some of the best chardonnay fruit in Australia, supplying fruit to Penfolds for their Yattarna Chardonnay 17 years in a row. The permeable loam soils sit over Permian Lime originating from a 250-280M year old seabed. The vines are meticulously hand tended and yields are reduced by 50%, roughly 1 bunch per shoot.

Tasting notes

This wine showcases the impact of our high subsoil calcium levels. Enjoy every sip as it unveils a unique fruit profile, a sophisticated acid composition, the use of wild yeast, and seamlessly blended French oak undertones. Awarded best chardonnay at the 33rd Tasmanian Wine Show.

Aroma: Peach, almond, vanilla.

Palate: Grapefruit pith, pie crust, fresh cream.

Accolades

James Halliday Cabernet and Chardonnay Challenge 2023: Top Gold

Toyal Tasmanian Wine Show: 2020+ Vintage Gold Medal, Best Chardonnay

