

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



## 2022 Chardonnay

### Tech details

Alcohol: 13.2%

Residual Sugar: 0 g/L

TA: 6.75 g/L

pH: 3.16

Yield: 7t/ha

Harvest date: March 2022

Bottle Date: February 2023

### Winemaking

Picked early in the flavour spectrum to maintain finesse, the whole bunches go direct to the inert gas press. The juice flow from the press is closely monitored with the first and last cuts going to other products. The pristine juice from the middle of the press cycle goes straight to French oak, 25% new stored in our straw bale barrel room. We use wild yeast for primary fermentation. During its 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.

### 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 the famous Penfolds Yattarna 17 years in a row. The soils are permeable loams over limestone imparting intensity and aromatic delicacy to the fruit.

Clones: I10V1, I10V5 and Penfolds.

### Tasting notes

Pure delicate fruits are supported by subtle oak use and chalky phenolics which are carried by a fine acid line. The use of malolactic fermentation allows the round fullness of lactic acid to fill out the back palate leaving a creamy mouthfeel.

**Aroma:** White peach, nutmeg and spice

**Palate:** White peach, citrus fruits, oatmeal.

