

TECHNICAL & TASTING NOTES

WINE Art Series Chardonnay

VINTAGE 2021

% VARIETAL 100% Chardonnay

Label artwork by Jo Davenport, entitled "When Skies are Blue".



THE YEAR

2021's mild summer vintage produced wines showcasing excellent varietal definition with incredible length and clarity. Chardonnay is a stand out variety with fabulous natural acid and fruit weight.

2020's winter was typically wet and windy with heavy falls in July, August and September, resulting in close to average rainfall. Chardonnay was the first variety to burst in the last week of August, followed by the Riesling and Cabernet through late August and September. Chardonnay cap fall was mostly complete by November 10.

Summer was generally warm with few hot days experienced. Veraison was first noted in the estate Pinot Noir vineyards during the final days of December, and Chardonnay veraison commenced in the first week of January. Bird nets went onto the vineyards through early January, however a substantial and prolonged show of Marri blossom in the region kept the birds out of the vineyards until March when its flowering was complete.

Chardonnay hand and machine picks commenced on February 25 and continued over the subsequent two weeks as the different sites expressed the influences of their terroir on flavour and ripeness.

TASTING NOTES

Elevated, fragrant and perfumed, the nose is defined by chamomile, lemon myrtle, cherry blossom and ginger. A core and concentrated fruit spectrum of pear, lemon flesh and white nectarine provide the foundation. There is a graphite, flint, and chalk thread, combining with nutmeg and almond meal.

Energetic and well poised, an array of fresh lime and nashi pear is laced throughout. The palate is ethereal, mineral and defined with a presence of natural acidity. There is an enticing element of saline, wet stone and phyllitic characteristic that weaves within. The shape and frame on the palate is present and focussed with effortless length.

VINIFICATION

Cool destemmed fruit was held on skins combined with components of whole bunch pressed parcels. The juice was settled for 12-36 hours, racked and inoculated with yeast. 100% of the juice was barrel fermented in new French oak barriques, with the lees stirred regularly. After 11 months in barrels, the various components were blended, fined, cold stabilized and bottled.

FINING	Bentonite, PVPP and skim milk	FILTRATION	0.45 µm
FINAL ALCOHOL	13.5%	AVERAGE BRIX	23.0 - 23.5
FINAL ACID	7.39 G/L	FINAL PH	3.18
BARREL MATURATION	10 months	RELEASE DATE	February 2024
BOTTLING DATE	25 July - 18 August 2022		