



Temple Bruer

2021 PRESERVATIVE FREE CHARDONNAY

RIVERLAND

(PRESERVATIVE FREE - ORGANIC - VEGAN)



VINTAGE REPORT

A moderately wet spring and early growing season the conditions were excellent for flowering and fruit set across multiple regions in South Australia. The 2021 vintage and the later growing season was very cool and dry, which led to slower ripening over the season and low disease pressure. A slow and mild ripening period meant natural acidity, concentrated fruit flavour and fine tannins were seen from Temple Bruer vineyards. As a result of conditions yields across the vineyards were also high. Picking began in late January in McLaren Vale and finished in May with Eden Valley.

VINEYARD

The Chardonnay was sourced from Barmara in the Riverland where the vines are 30 years old. The vineyard is certified Organic and Biodynamic and has mallee soils which consist of deep sand over lime and clay.

The 2021 vintage and growing season was very cool and dry, which led to slower ripening over the season. Natural acidity, concentrated fruit flavour and fine tannins were seen over all of Temple Bruer vineyards and regions.

Picking began in late January and finished in late April. Yields and quality were great due to a wet winter across our vineyards followed with a cooler but also dry summer which led to low disease pressure and even and long ripening periods.

WINEMAKING

The Chardonnay was picked very early morning in mid-February at 11 Baume and a pH of 3.30. While the grapes were cool, they were quickly crushed, pressed and settled overnight before racking the next morning and inoculating with yeast. This Chardonnay fermented for 3 weeks over cool temperatures of 14C. It finished Malolactic fermentation and had some French oak contact for a short period of time before it was cold and heat stabilised and bottled in mid-April 2021. No sulphur dioxide was used during the making of this wine.

TASTING NOTES

COLOUR	Pale straw.
AROMA	Citrus blossom, lemon, pear, white peach, pineapple, lime peel, grapefruit and honey dew melon.
FLAVOUR	A palate of citrus fruit followed by ripe stone fruit including white peach and nectarine. Medium body with some texture and dry long finish.
CELLARING	Drink now
ALC/VOL	12.5%

