

CHARDONNAY

2021



A small parcel of carefully tended vines of Chardonnay fruit was harvested from the Tolley Vineyard in Woodside on the 19th of March 2021. Two Chardonnay clones of Bernard 95 and I10V1 were selected and combined in this small batch.

WINEMAKING

Hand picked grapes were gently whole bunch pressed to seasoned French oak barrels using free-run juice only. A high solids, wild fermentation followed, giving the wine texture and complexity. The wine underwent Malo-lactic (100%) fermentation with weekly batonage (stirring) for approximately 9 months before bottling.

CHARACTER

A complex bouquet with stone fruit aromas. Using quality French oak (30% new), layers of texture persist with white stone fruit flavours and hints of tropical and citrus acidity. A medium-full bodied style with subtle and restrained oak.

RELEASE DATE

December 2021

ALCOHOL

13% alc/vol

SCREW CAP, to ensure freshness and longevity.



