

Rochford. Captivate the senses.

Estate Chardonnay 2022

Chardonnay clones: 96, 76 and I10V5 (Gruyere), and P58 (Woori Yallock)

Tasting Notes:

The 2022 Estate Chardonnay opens with notes of candle wax, cashew, stone fruits, and oak spice. There is a generosity of aroma, continuing to unfurl given air. On the palate there is white peach, crisp nectarine and saline acids forming nice length to the wine. The phenolics are fine but add nicely to the texture of this wine. Being such a low yielding Chardonnay vintage, we have an elevation of concentration of flavour but never at the expense of vitality.

Viticulture Notes:

2022 will be remembered for the tiniest yields in a decade resulting from poor flowering conditions in our parts of the Yarra Valley. The quality of the resultant wines of this vintage, however, are outstanding with both concentration and finesse.

This wine is a blend of Chardonnay grapes from two vineyards in Gruyere and Woori Yallock, Yarra Valley.

Our winemaking philosophy is to produce the best fruit possible in the vineyard and allow the wines to express the individuality of the vineyard and each growing season. The grapes for this wine were handpicked with viticultural practices based around maintaining balance in the vineyards, sustainability and responsiveness to changing environmental conditions.

Harvest: Picked between the 19th and 23rd of February

Vinification & Elevage: Pressed to a mix of French oak (15% new) barriques and puncheons for wild fermentation. Partial malolactic fermentation and on lees for 10 months.

Technical Data:

Alcohol 13.3%

Contains Sulphites

Vegan Wine

