

CAVE BLOCK CHARDONNAY 2019

Dalrymple Cave Block Chardonnay is a single site wine from the cool climes of our Pipers River vineyard. The Cave Block is known for its draining soils and steep slopes, low yields and intensely concentrated fruit. Hand-picked and sorted, this Chardonnay is matured in French oak barrels.



VINTAGE CONDITIONS

Average rainfall produced good vine growth. A cool, windy spring especially around flowering, resulted in lower yields of smaller berries. Warm, dry weather at the end of December persisted to mid February. This was followed by cool, windy conditions through to the end of March.

TERROIR/PROVENANCE/REGION

The Cave Block Chardonnay is about the expression of the fruit from the estate which gives naturally higher acidity, with concentrated, elegant fruit characters from the deep loam soil, old vines and cool maritime climate. Well sheltered from the cool north-westerly winds by the hill, the Cave Block provides a microclimate that is slightly warmer in temperature. Basalt rocks in the soil provide good water drainage, whilst also allowing vines to penetrate to great depth, accessing water in dry conditions.

TASTING NOTES

Pale gold in colour. Aromas reminiscent of white peach and fresh ginger with hints of leatherwood honey. The palate is complex, creamy, unctuous and long, finishing with the hallmark Tasmanian linear Chardonnay acidity providing a deliciously fresh, lingering finish.

FOOD PAIRING

Abalone ravioli, crayfish risotto or cannellini bisque with porcini mushrooms and thyme.

WINEMAKER	Peter Caldwell
HARVESTED	March & April 2019
REGION	Pipers River, Tasmania
TOTAL ACIDITY	6.7 g/L
PH	3.17
SO2	93 mg/L
ALCOHOL	13%
CELLARING	Careful cellaring will reward the imbibor for at least 10 years.
FIRST VINTAGE RELEASE	1995

WINEMAKING

The fruit was meticulously hand-picked before whole bunch pressing, and then placed into a mix of new and older French oak barriques and puncheons for 11 months. Winemaking included a parcel of wild fermentation, light lees contact and malolactic fermentation to naturally adjust acidity for balance and structure.

