

PREMIER BRUT 2020

Additional Technical Information

Harvest	Early – Mid February
Clonal Selection	Blend of 8 Chardonnay clones: I10V1, I10V3, I10V5, G9V7 Bernard clones 76, 95, 96 Gingin
Fermentation	77% stainless steel 23% French oak barrel fermented
Oak	23% French oak, (2-6 yo) 4 months - Oak selection is ex Vasse Felix Chardonnay program, all Burgundian - Oak selected more for its oxidative benefits vs flavour / structure influence
Malolactic Fermentation	22% of batches underwent malo, a conscious decision to allow for softening of wine
Tirage	Two tirage runs: end of July 2020 and mid-September 2020
Time on Lees	24 months stored at 16°C
Disgorgement	Batch One, July 2022
TA	7.4 g/L
PH	3.04
Dosage	5.0 g/L (RS 5.1 g/L)
Vegan Friendly	No

Other Points of Interest

- Minimal sulfur used, about 1/3 the amount used in premium still Chardonnays

2020 Chardonnay Vintage

2020 was a warmer vintage throughout much of Margaret River, however ripening dates for the southern sparkling blocks in Karridale were about average. Spring development was early followed by a warm, dry summer. These conditions, combined with lower yields, contributed to evenly ripened fruit through the canopies and eliminated the risk of disease. The Karridale vineyard experienced minimal bird pressure thanks to the timely arrival of the Marri Blossom. Harvest took place over 13 days from February 5th through to February 18th.