

# 2021 10X Chardonnay

## Our Thoughts

Floral, white flower and lime citrus notes lift from the glass, an enticing entree to lovely sweet citrus fruit on the front palate and a burst of white peach and nectarine. This wine has great concentration and a fine long mineral and textured finish.

## Vintage Comment

Moderate temperatures throughout a wet spring and into flowering resulted in healthy canopies with slightly lower than average yields.

Above average rainfall over the Summer due to La Niña was moderated by dry spells and moderate temperatures resulted in slower ripening. High levels of acidity were retained along with great concentration of flavour, fine detail and precision.

## Harvest Date :: Yield

Hand-picked 1<sup>st</sup> March – 3rd April 2021  
:: 2.5-5t/ha

## Vineyards :: Clones

Judd (4%), Wallis (12%), McCutcheon (12%),  
Kentucky (16%), Osborne (56%)

## Brix :: pH :: TA

21.6 - 23 :: pH 3.12 – 3.24 :: 8.5-10g/L

## Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation
- 85% 1-3 year French barriques, 15% new oak Puncheon barrel ('Stockinger' from Austria)
- Some battonage was carried out on individual barrels

- Partial (65%) MLF
- After 9 months of oak maturation, bottled unfined and filtered

## Alcohol

13.0% (7.7 standard drinks/750ml bottle)

## Production

Bottled 7 Dec 2021 :: screwcap

## Food Pairing

Grilled prawns, Trout/salmon fishcakes

## Best Drinking

2022 – 2026

