



Est. 1969

2021 Chardonnay

Accolades

Platinum Medal, 97 Points – Decanter World Wine Awards 2023

Gold Medal, 2022 Royal Queensland Wine Show

Gold Medal, 2022 Rutherglen Wine Show

Silver Medal, 2022 Yarra Valley Wine Show

Silver Medal, 2022 Royal Adelaide Wine Show

Silver Medal, National Wine Show of Australia 2023

Bronze Medal, 2022 Melbourne Royal Wine Awards

96 Points – Halliday Wine Companion 2024

95 Points – Stuart Knox, The Real Review

95 Points – James Suckling, jamesuckling.com

Vines

The two original Chardonnay blocks, planted in 1969 (clone unknown), and more modern clonal material 95 and 548.

Winemaking

Hand-harvested grapes are placed in a blast chiller overnight before whole bunch pressing, which gives us very high-quality juice. Fermentation in French oak barrels; a combination of 228L barriques and some 500L puncheons, 30% new oak. Both wild yeasts and cultured yeast were allowed to carry out the fermentation offering complexity and a hint of wet stone. Natural acidity was retained by inhibiting malolactic fermentation. Maturation for 10 months in our cool underground cellar before blending and bottling.

Wine

Oyster shells, wet rocks, sea spray and orchard fruits. Finesse combine with pillowy fruit weight; this is a wine that has weight and texture coupled with a green apple crunch. An energy drives the palate with a pithy interest and a slippery texture. On the back palate the gives ample weight and extraordinary carry. The fruit is supported by an extremely fine grained oak tannin framework which lingers on the finish.

Cellaring

Shy as a youngster, a few years in bottle will build weight with careful cellaring for up to 10 years.

13.0% Alc.