



### VINTAGE

A relatively cool and wet growing season kept the vineyard crew on their toes. Their hard work paid off come vintage time when the fruit was picked with a lovely balance of flavour, sugar and acid. The 2020s are elegant and a pleasure to drink.

### VINEYARD

A blend of four vineyards, spanning from Yarra Junction and Woori Yallock in the upper Yarra Valley to Yarra Glen and St Andrews in the far north West of the Yarra Valley. Altitudes vary from 130m above sea level to 240m and soil types include both red volcanic loams and grey clay loams overlying mudstone. The Chardonnay clones used are I10V5, Bernard 76, P58 and I10V1

### VINIFICATION

Handpicked and whole bunch pressed to French oak barrels, 25% of which were new. Sulphured post sugar ferment to prevent malo-lactic fermentation and then matured for 9 months on full lees. Blended into tank in late December for a February bottling.

### TASTING NOTE

Pale straw in colour with a hint of green. Lemongrass, ripe lime, smoky bbq from the oak, grilled nuts, touch of meal and apricot provides generosity to an otherwise very precise nose. There's generosity and width on the palate but the main feature is the very focused drive of this wine. Saline characters mingle with citrus fruit, while the oak adds structure and some mealy sweetness.

### WINEMAKERS COMMENTS

For us, Chardonnay is all about balance. Firstly, and most crucially the vineyards we select are meticulously cared for to grow fruit with a natural balance of sugar, acid and flavour. Our job is to harness the potential in these grapes without overpowering the natural balance that the vineyard has given us. We take the approach of minimal intervention but maximum attention.

ALC: 12.0%

PH: 3.27

TA: 6.6 G/L

RS: DRY