



WARRAMATE

YARRA VALLEY

Est. 1970

2021 Warramate Chardonnay

Region

Yarra Valley

Vineyard

Warramate, elevation 160 to 180 metres

Soil

Silty clay loam over yellow clay

Vines

4 Clones (95, 124, 548, P58)

Wine

Reflective of a cooler year, this Chardonnay displays oyster shell minerality with a grapefruit freshness, then some more weighty melon and pawpaw fruits. Bright, palate tightening grapefruit acidity drives the long palate with texture from barrel fermentation. Malolactic fermentation filling out the middle palate bringing weight. A pithy texture lends weight and long lingering finish deliver a refreshing wine.

Winemaking

Whole bunch pressed to extract the purest Chardonnay juice but including the hard pressings for weight and texture. Fermentation on some light solids which lend weight, texture and ultimately complexity. With the cooler season we encouraged malolactic fermentation to soften the acidity. Only French oak is used with 10% new, the balance a mixture of older barrels, maturation time. 9 months before bottling in November.

Cellaring

Enjoy now or allow to mature with careful cellaring for up to 5 years.

12.5% ALC