



WARRAMUNDA ESTATE ESTATE

2023 CHARDONNAY



BLEND

100 % Chardonnay

COLOUR

Very light straw with a hint of green

AROMATICS

Delicate white florals and mineral nuances

PALATE

A mineral-driven expression of the site and variety, supported by citrus, stone fruit, hazelnut, nashi pear, and rock melon with a hint of green apple true to form, the age-worthy non-fruit characters of vanilla, clove, and roasted nuts, complete the bigger picture.

AGEING POTENTIAL

15 + years

WINEMAKING

Bunches were selectively hand-picked over two dates from the P58 and Mendoza blocks. Whole bunch pressed, cold settled for two days (no enzyme to retain high levels of solids), and racked to 500L puncheon and barrique barrels for natural fermentation. Juice was fermented naturally via indigenous yeast at cool temperatures over a period of two months, with some very partial natural MLF occurring throughout this time. The wine was left to mature on gross lees for nine months, then reaked and barrel selected before blending and bottling with a loose filtration for polish.

VINEYARD NOTES

We were kept on our toes in the vineyard with a wet winter and cool, wet spring featuring late bud bursts. This was then followed by a hot and dry summer, where ripening was even but rapid. Close attention to maturity was required to ensure we captured the bright fruit flavours and wonderful natural acidity on offer.

WINEMAKING DATA

Geographical Indication / Coldstream, Yarra Valley

Bottling Date / November 2023

Oak / 8 months in French Oak

Alcohol / 13.0%

Standard Drinks / 7.7
