



Sister's Run

2022

'SUNDAY SLIPPERS'

Chardonnay | McLaren Vale - Australia

Stats

Grapes: 100% Chardonnay
Vineyard: Sunday Slippers Vineyard
Vine Age: 21-years-old
Soil Type: Gravelly loam over ironstone
Viticulture: Conventional & Sustainable
Fermentation: Partial native and house cultured strain in tank
Skin Contact: None
Aging: 6 months in 80% stainless-steel and 20% seasoned French barrique
Alcohol: 12.5%
pH: 3.29
Total Acidity: 6.74 g/L
Total SO2: 159 ppm
Total Production: 6,132 cases
UPC: 9342160000607

About

The 'Sunday Slippers Vineyard' is located just southeast of the town of McLaren Vale where the gravelly alluvial loam always produces a wine of mineral definition. Elena has pulled fruit off of this vineyard in the past but it wasn't until 2020 that Chardonnay entered her winery from this site. It is a true expression of Chardonnay grown in McLaren Vale in all its fruitful glory – and is a vast contrast to the richer and blousy style of Barossa Chardonnay.

The fruit has hand-picked and whole-bunch pressed primarily to stainless steel with a small bit going to neutral French barrels for fermentation and aging. Battonage was employed on the barrel fermented portion over the course of three months while the stainless lots were aged sur lie to really give the wine some tightness and verve. After six months the parcels were blended to tank and sulfured then bottled with a gentle fining, filtration, and addition of sulfur.

Tasting Note

White stone fruits and citrus on the nose. It sits between flinty Chablis and supple White Burgundy, with a reference to tropical fruits, tight acidity and some French oak stretched out to the back palate.