



## Stats

**Grapes:** 100% Chardonnay  
**Vineyard:** Sunday Slippers Vineyard  
**Vine Age:** 19-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:** 12.9%  
**pH:** 3.43  
**Total Acidity:** 6.1 g/L  
**Total SO2:** 120 ppm  
**Total Production:** 4,621 cases  
**UPC:** 9342160000607

## Sister's Run

2020

# 'SUNDAY SLIPPERS'

Chardonnay | McLaren Vale - Australia



VEGAN

## About

The 'Sunday Slippers Vineyard' is located just southeast of the town of McLaren Vale. 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 vast contrast to the richer and blousy style of Barossa Chardonnay.

The fruit has hand-picked and whole-bunch pressed primarily to stainless steel but 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 without fining but with a light filtration and addition of sulfur.

## Tasting Note

Pale gold color. Aromas of just ripe peach and nectarines with the woody notes of their pits (or stone if you will) after a lovely spring rain. The palate has a lot of nerve and zing with a line of bright acidity with green apple tones emerging. The wine has lift and a lightness to it but with ample concentration. The palate is deft and clean and works well at the table or on its own.