



2018

CHARDONNAY

Yarra Valley - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Chardonnay

Vineyard: Bobar Vineyard - Nenagh Park

Vine Age: 17-years-old

Soil Type: Grey loam over deep clay

Viticulture: Practicing Organic

Fermentation: Native in used barrels
– 100% whole-bunch pressed

Skin Contact: None

Aging: 10 months in seasoned 225L French barriques and 300L French hogsheads

pH: 3.2

Total Acidity: 5.85 g/L

Total SO₂: 46 ppm

Total Production: 300 cases

Reviews

The Wine Front | 94 points

About

The Nenagh Park vineyard lies immediately below the steepest part of the east facing slopes of the Christmas Hills. It has a delicious combination of mature vines, full exposure to the east, protection from the west and north and rich grey loam soils allow the development of power and richness with poise and finesse. There is a tinge of oxidization that adds a fiano sherry-like complexity and a nuttiness to the palate.

The fruit was hand harvested and whole-bunch pressed with full solids immediately after picking, the juice is put straight into a mix of old oak 225L barriques and 300L hogsheads for long and slow ferments that usually last well into the following Spring. In late Spring it was racked and blended, allowed to rest for a month before being bottled in December 2018 without fining or filtration and with a small dose of sulfur.

Tasting Note

"This has saline top notes and nuttiness in the mix of apple juice, faint farmhouse cider notes and whiffs of brown pear and brown lime. It's got a little traction on the palate too, a light chew akin to the grip of pear skin or similar, lending good shape and tension with each sip. Freshness is the feel here, so is the hum of savouriness. If you like chardonnay of detail and distinction, this is a good thing." – Mike Bennie