



2018

# 'ROYALE'

Chardonnay | Yarra Valley - Australia



## 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 a 675L concrete egg – 100% whole-bunch pressed  
**Skin Contact:** None  
**Aging:** 6 months in concrete egg  
**pH:** 3.42  
**Total Acidity:** 5.3 g/L  
**Total SO<sub>2</sub>:** 6 ppm  
**Total Production:** 70 cases

## Reviews

The Wine Front | 96 points

## About

'ROYALE' comes from a small 0.2 hectare parcel on the Nenagh Park farm within the Bobar Chardonnay parcel. This block always exhibits more power, richness and poise and is the ultimate expression of this unique Yarra Valley sub-region. The vineyard is located on the east facing slopes at the base of the Christmas Hills, this mature vineyard makes the most of its combination of exposure and protection to produce grapes that have ripeness but still retain a load of acidity. In many ways this is the antithesis to what the Yarra has brainwashed the world in thinking that Chardonnay must be lean and racy, and is all the better for it. The 2018 growing season had a warm and wet Spring that encouraged abundant growth and fantastic fruit set. The season dried out during December and a mild and dry summer followed allowing the vines to develop their crop comfortably, slowly and thoroughly. The 2018 wines have great intensity of flavor with poise and balance.

The grapes were handpicked and whole-bunch pressed with full solids directly to a single 675L ceramic egg for fermentation and maturation. After six months of aging, it was bottled directly from the ceramic egg without fining, filtration or any added sulfur.

## Tasting Note

"This is unreal. It sits up and at you, leaping from the glass with ripe lemon, green apple, faint sea spray scents and between bouquet and palate a light honey cream thing that's every so fetching. Texture is generous, weighty with pulpy chardonnay flavours, but there's a clatter of saline tang that crunches through that flesh, almost brittle as it finishes and wholly lip-smacking, mouth-watering fresh. You'd say 'by way of Jura' but it's not that nutty savoury, it's more about that salty minerality." – Mike Bennie