



Joshua Cooper

2019

'COPE WILLIAMS VINEYARD'

Chardonnay | Macedon Ranges - Australia



NATURAL



VEGAN

Stats

Grapes: 100% Chardonnay

Vineyard: Cope Williams Vineyard

Vine Age: 37-years-old

Soil Type: Free draining red basalt loam

Viticulture: Sustainable - dry-farmed

Fermentation: Native – whole-bunch pressed to three seasoned French barriques and one new 300L Stockinger hogshead

Skin Contact: None - just at the press

Aging: 12 months in three seasoned French barriques and one new Stockinger 300L hogshead then racked to stainless-steel for six months

Alcohol: 12.5%

Total SO₂: 35 ppm

Total Production: 92 cases

Reviews

The Wine Front | 96 points

About

Situated on a flat just across the gully from Doug's Vineyard, Cope-Williams was planted in 1982 (its original incarnation was 1977) at 1,600 feet altitude on deep, free draining red basalt loam. Unirrigated since 1988, this site delivers fruit with powerful intensity and incredibly fine balance. Due to the cool, windy nature of the site, the fruit typically ripens at a low sugar level, with small berries, thick skins and with a high proportion of millerandage, common theme for Josh's favorite vineyards!

The fruit was hand harvested in the cool morning, with careful sorting in the vineyard, the grapes are partially foot crushed then very gently, slowly pressed over five or so hours. The juice settled for a day then racked with all but the very coarse solids to three seasoned Burgundian piece, and one new 300L Stockinger Hogshead. The wine ages for one year on the lees with no zero manipulation then is gravity fed to stainless steel with the fine lees for a further six months of aging. The wine was very lightly sulfured, then racked and bottled without fining or filtration.

Tasting Note

"This is insanely delicious. It wins the millionth customer award where streamers and confetti fall from the ceiling. It's the texture of Persian fairy floss, ok, that's obscure, but it feels glassy, crisp, lacy at once, and delivers this high tensile crunch like the rim of a Zalto glass bitten off in your teeth. The flavours are saline, nutty, some green apple, a touch of natural yoghurt, but savouriness is the forte and acidity is the trump card. Boil this prose down and you have something so brilliantly drinkable, unique feeling and beautifully poised between its elements, while remaining expressive and kinda wild. Jeepers, onto something here." – Mike Bennie (The Wine Front)