



Joshua Cooper

2019

# PRIVATE: '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

Vinous | 94 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

Mike Bennie calls this "insanely delicious." It's crisp, saline, and nutty with inherent drinkability. Lemon curd and nectarine float on the tongue, and the finish reveals itself slowly. Very impressive.