



Joshua Cooper

2017

“THE OLD PORT RIGH VINEYARD”

Chardonnay | *Macedon Ranges - Australia*



NATURAL



VEGAN

Stats

Grapes: 100% Chardonnay
Vineyard: Wilimee Vineyard - Old Port Righ Block
Vine Age: 36-years-old
Soil Type: Cambrian limestone with patches of granite
Viticulture: Lutte
Raisonnée/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 fourth passage Burgundy piece and one new Stockinger 300L barrel
Total SO₂: 36 ppm
Total Production: 125 cases

Reviews

James Suckling | 94 points
The Wine Front | 94 points

About

Hand harvested from 36-year-old vines on the historic old “Portree Vineyard,” one of the originals of the Macedon Ranges. A late ripening, windblown site at nearly 2,000 feet altitude, at the Eastern extremity of the region, just outside township of Lancefield. Unusually for the Macedon Ranges the soils are Cambrian intermixed with patches of granite. Ben Ranken and his wife Sally Richardson have owned the vineyard since 2014, lovingly nurturing it back to its full potential and renaming the property “Wilimee” under which they label their own wines.

Once harvested in the cool of 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 was then settled for 24 hours then racked with all but the very coarse solids to three seasoned Burgundian piece, and one 300L Stockinger Hogshead. The wine sees one year in oak on full lees, no stirring, and no racking, then transferred to stainless steel with all the fine lees for a further six months *élevage*. The wine is lightly racked and bottled unfinned and unfiltered with the only addition to the wine being a small dose of sulfur the week before bottling.

Tasting Note

As always, this wine is initially very closed, with crushed stone and snuffed match predominating over jasmine, citrus and lemon rind, opening to reveal more of the citrus fruit spectrum with some wild mint and coriander nuances. In the mouth, again very tight to begin, with piercing acidity wrapped within the other elements of the wine, relaxing to show the texture faintly gloss and the wine subtly mellow.

