



Joshua Cooper

2018

PRIVATE: 'THE OLD PORT RICH VINEYARD'

Chardonnay | Macedon Ranges - Australia



NATURAL

Stats

Grapes: 100% Chardonnay

Vineyard: Wilimee Vineyard – Old Port Rich Block

Vine Age: 37-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 seasoned Burgundy piece and one second use Stockinger 300L barrel

Total SO2: 40 ppm

Total Production: 191 cases

Reviews

Wine & Spirits | 95 points

Wine Enthusiast | 96 points

The Wine Front | 95 points

About

Hand harvested from 37-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

Crushed stone and snuffed match predominate over jasmine, citrus and lemon rind. It opens to reveal more of the citrus fruit spectrum with some wild mint and coriander nuances. Piercing acidity relaxes to show the wine's texture.

