



Lambert Wines

2023

CHARDONNAY

Yarra Valley - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Chardonnay

Vineyard: Denton View Hill

Vine Age: 19-years-old

Soil Type: Granitic sand over granite rock

Viticulture: Practicing Organic

Fermentation: Native –stainless steel (100% whole-bunch pressed)

Skin Contact: None

Aging: 8 months in 30+-year-old 15-50hL French foudre

Alcohol: 12.5%

pH: 3.33

Total Acidity: 6.3 g/L

Total SO2: 80 ppm

Total Production: 500 cases

Reviews

The Wine Front | 95 points

About

Vintage observations: Very much a La Nina year with a cooler and wetter spring and Summer. For us, these are the preferred years for Chardonnay as resulting wines are always more elegant and varietal. The improved farming practices at Denton Vineyard continue to build soil health and concentration and complexity in the wines

Tasting Notes: The granite soils of the Denton Vineyard are most evident in the Chardonnay wines. Flint, talc, river stone, jasmine and citrus. Minerality is coupled with the gentle stone fruit and cut hay characters of Chardonnay. This unique micro-climate and soil profile contribute lots of freshness and mineral florals, framed by fine acidity.

“Typically restrained, pristine and citrus-juicy expression of the grape” (Max Allen Australian Financial Review)

Tasting Note

Flint, talc, river stone, jasmine and citrus on the nose. Minerality is coupled with the gentle stone fruit and cut hay characters of Chardonnay. Granite soils contribute lots of freshness and mineral florals, framed by fine acidity.