



## Lambert Wines

2019

# CHARDONNAY

*Yarra Valley - Australia*



NATURAL



ORGANIC



VEGAN

## Stats

**Grapes:** 100% Chardonnay

**Vineyard:** Tibooburra Vineyard

**Vine Age:** 24-years-old

**Soil Type:** Black volcanic topsoil over yellow clay with a smattering of granite

**Viticulture:** Practicing Organic

**Fermentation:** Native – whole-bunch pressed with full solids to 15-50hL old French foudre

**Skin Contact:** None

**Aging:** 11 months in 30+-year-old 15-50hL French foudre

**pH:** 3.06

**Total Acidity:** 5.9 g/L

**Total SO<sub>2</sub>:** 71 ppm

**Total Production:** 300 cases

## Reviews

The Wine Front | 95 points

## About

The Chardonnay comes from what might be the coolest microclimate of the Yarra; the south-west sloping, Tibooburra Vineyard in the south-eastern corner of the Valley. The very poor soil, high altitude and exposure to high winds make this an extreme low fertility site. The power of the site shines through and you'd never guess this was a warm year. In fact you'd swear the opposite was the case!

The fruit was handpicked in the early morning hours and whole-bunch pressed with full solids to 15-50hL old French foudre for primary and secondary fermentation to occur without any additions. Luke loves to bring texture to Chardonnay and given the often high acidity it is welcomed. He will stir the lees 3-4 times a day for two months and then drop it to daily battonage over the next two months. After 11 months of aging the barrels were racked to tank and left to settle naturally. The wine was bottled with a small addition of sulfur and without fining or filtration.

## Tasting Note

Light, green-tinged gold. Poached pear, tangerine, peach pit and jasmine on the highly perfumed nose. Round and pliant on the palate, offering juicy orchard and pit fruit flavors and a touch of spicy orange zest. Finishes supple, intensely floral and extremely long, with excellent clarity and lift provided by juicy acidity and a jolt of smoky minerals.