

Joshua Cooper

2024

‘DASH FARMS’

Chardonnay | *Victoria - Australia*

NATURAL VEGAN

Stats

Grapes: 100% Chardonnay
Vineyard: Dash Farms
Vine Age: 25-years-old
Soil Type: Decomposed granite
Viticulture: Conventional
Fermentation: Native – barrel fermented
Skin Contact: None
Aging: 15 months in barrel (85% used, 15% new) followed by 4 months in stainless-steel
Alcohol: 13%
pH: 3.2
Total Acidity: 6 g/L
Total SO2: 37 ppm
Total Production: 500 cases

About

Planted in 1999, Dash Farms sits at nearly 1500 ft. on the southern granitic slopes of Mt. Alexander (Leanganook) looking back towards Mt. Macedon and the Macedon Ranges. Like Ray-Monde, it sits just outside the Macedon Ranges GI. Ripening for Chardonnay occurs around a week earlier than Josh's family's vineyard, Cobaw Ridge. The lean granite soils and high altitude confer both concentration and freshness at low sugar levels. The 2024 vintage was a mild, balanced year producing wines of great depth and freshness. Josh thinks this is the best vintage of this wine yet.

Once hand harvested with careful sorting in the vineyard, the bunches were partially crushed by foot and very gently pressed. Overnight settling then occurred before transfer to a combination of 85% new and 15% used oak barrels for fermentation and lees aging for 15 months. This was then followed by four months in stainless steel on fine lees, before racking and bottling, unfined and unfiltered. The only addition to the wine is a small dose of sulfur.

Tasting Notes

Pale with a green edge, Dash Farms shows restrained notes of crushed rock, lemon, grapefruit rind, and just-ripe nectarine. The palate is dense and focused, layered with savory spice and a long finish.