



Joshua Cooper

2022

'DASH FARMS'

Chardonnay | Victoria - Australia



NATURAL



VEGAN

Stats

Grapes: 100% Chardonnay

Vineyard: Dash Farms

Vine Age: 26-years-old

Soil Type: Decomposed granite

Viticulture: Conventional

Fermentation: Native – barrel fermented

Skin Contact: None

Aging: 12 months in barrel followed by 4 months in stainless-steel

Alcohol: 13%

pH: 3.3

Total Acidity: 5.5 g/L

Total SO2: 80 ppm

Total Production: 125 cases

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~~Reviews~~

Wine Advocate | 95 points

The Wine Front | 96 points



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. 2022 saw much lower yields than the previous vintage (about one third), making this wine even harder to come by than normal.

Once hand harvested with careful sorting in the vineyard, the bunches were partially crushed by foot and very gently pressed. Overnight settling then occurs before transfer to a combination of new Stockinger 300l oak and Burgundian piece for fermentation and lees aging for 12 months. This is 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 Farm offers glass filling aromas of crushed rock lemon and grapefruit rind, jasmine and spice. Flavors carry through to a dense and powerful palate with savory complexity and a fine acid line.