



## Dr. Edge

2023

# 'CHARDENNUI'

Chardonnay | Tasmania - Australia



NATURAL



ORGANIC



VEGAN

## Stats

**Grapes:** 95% Chardonnay - 5% Riesling

**Vineyard:** Mayfield Vineyard (East Coast) - Small Wonder Vineyard (Tamar Valley)

**Vine Age:** Average: 20-years-old

**Soil Type:** Dolerite volcanic soils (East Coast) - Alluvial clay and mudstone with dolerite rocks throughout (Tamar Valley)

**Viticulture:** Certified organic (Small Wonder) - Practicing organic (Mayfield)

**Fermentation:** Native – stainless steel and one old 500L oak puncheon

**Skin Contact:** 5 days (one third of Chardonnay only)

**Aging:** 2 months on lees in fermentation vessels

**Alcohol:** 12.5%

**pH:** 3.47

**Total Acidity:** 7 g/L

**Total SO2:** 48 ppm

**Total Production:** 150 cases

**UPC:** None

## Reviews

James Suckling | 92 points

## About

'Chardennui' is a blend of three Chardonnay Vineyards from the Tamar Valley and East Coast regions in Tasmania. The idea behind this wine was to create a "fresh Chardy with a bit of skinsy action and a touch of Riesling for an easy smackable style," in the words of Dr. Edge himself. Mission accomplished. The fruit from the certified organic Small Wonder vineyard in the Tamar Valley is also used in Peter's Dr. Edge sparkling program that he started back in 2020. Some of the same fruit is what makes up this Chardennui blend, giving it a zippy line of acidity. The East coast fruit from the Mayfield vineyard is richer, riper and more powerful, so it can suffer from a bit of fermentation ennui. Hence, a bit of Riesling is added for some "extra fruit motivation." The result is anything but tired or listless, but Level of Dissatisfaction is up to you.

The fruit is all hand harvested from three blocks. About one third of the Chardonnay is foot stomped and sees about 5 days of skin contact. The remaining Chardonnay is crushed and sent to old oak with a touch of fermenting Riesling to kick off fermentation. (This fancy Riesling trick is also what the Dr. does for his Dr. Ongo Pét-Nat, but replace Chardonnay with Pinot Noir.) The skin contact component is pressed and sent to old oak. Both batches age for about 2 months on the lees before being blended and bottled. This wine is unfinned and unfiltered and sees just a 48 ppm dosage of sulfur.

## Tasting Notes

This has all the trappings of a textural, barrel-fermented and aged Chardonnay, but think bright, fun, & smackable thanks to a splash of zippy Riesling. This will please a wide range of Chardie lovers.