



Heirloom Vineyards

2023

CHARDONNAY

Adelaide Hills - Australia



VEGAN

Stats

Grapes: 100% Chardonnay
Vineyard: Multiple vineyards in the Adelaide Hills near Balhannah
Vine Age: Average 25-years-old
Soil Type: Sandy & clay loams
Viticulture: Conventional
Fermentation: Inoculated – French hogsheads
Skin Contact: None
Aging: 9 months in French oak (20% new - 80% used)
Alcohol: 12.5%
pH: 3.29
Total Acidity: 7.11 g/L
Total SO₂: 32 ppm
Total Production: 500 cases
UPC: 9342160000577

About

Heirloom Vineyards was conceived in vintage 2000, when a young winemaking student caught the eye of a silly old wine judge. A love story ensued inspired by two vows: to preserve the best of tradition, the old world of wine and our unique old vineyards and to champion the best clones of each variety planted in the most appropriate sites. Seven long vintages of trial and error passed before Heirloom Vineyards could make a wine that was fine enough to pass on to future generations. That is this wine, an old-school-meets-new-wave Chardonnay (think a touch of new oak and no additions but yeast and very low sulfur) that comes from a few sites near Balhannah in the Adelaide Hills. It is made by two female winemakers: Elena Brooks and Alexandra Haselich.

The fruit was picked and crushed in the second week of March. The juice fermented with inoculated yeast in French hogshead barrels where it also underwent malolactic fermentation. The wine spent a total of 9 months in French oak (20% new oak, 80% seasoned) then filtered and bottled with a touch of sulfur. No fining.

Tasting Notes

A bright, pale gold wine with citrus, cucumber, and stone fruit aromas. Bold yet smooth on the palate, with juicy fruit flavors, fresh acidity, and a savory finish hinting at the sea and oyster shells.