



Lambert Wines

2022

CHARDONNAY

Yarra Valley - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Chardonnay

Vineyard: Denton Vineyard

Vine Age: 18-years-old

Soil Type: Granitic sand over granite rock

Viticulture: Practicing Organic

Fermentation: Native –stainless steel

Skin Contact: None

Aging: 8 months in 30+-year-old 15-50hL French foudre

Alcohol: 12%

pH: 3.17

Total Acidity: 6.5 g/L

Total SO₂: 70 ppm

Total Production: 250 cases

Reviews

Vinous | 96 points

About

The 2022 vintage marks a change in the fruit source for this wine from the Tibooburra Vineyard to the Denton Vineyard. Luke consults as the head winemaker at Denton, and his Syrah and Nebbiolo both come from this vineyard as well. The granite soils of the Denton Vineyard are most evident in the Chardonnay wines. This unique micro-climate and soil profile contribute lots of freshness and mineral florals, framed by fine acidity.

The fruit was handpicked in the early morning hours and whole-bunch pressed with full solids to stainless steel tanks for alcoholic and malolactic fermentation to occur without any additions. It remained there for three weeks, and then was then sent to 15-50hL old French foudre for aging. 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 eight 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

Aromas of flint, river stone, jasmine and citrus meld into a mineral swish in the mouth. Gentle stone fruits and cut hay follows. The finish is supple with juicy acidity and a jolt of smoky minerals.