



Joshua Cooper

2021

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

Alcohol: 12.5%

pH: 3.2

Total Acidity: 5.5 g/L

Total SO2: 80 ppm

Total Production: 333 cases

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Reviews



James Suckling | 92 points

Wine Advocate | 94 points

Halliday Wine Companion | 95 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.

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 followed by four months in stainless steel on fine lees, before racking and bottling, unfiltered and unfiltered. The only addition to the wine is a small dose of sulphur.

Tasting Notes

Pale, with a green edge, this Chardonnay offers glass filling aromas of lemon and grapefruit rind, nectarine, jasmine and spice. Flavors carry through to the medium bodied palate combined with creamy, savory complexity and a fine acid line. Exquisite.