

2023 10X Chardonnay

Our Thoughts

A diversity of flavours from guava and lemon myrtle on the nose to textural notes of oats and crumble, lavender, a twist of orange and grapefruit pith to follow. A savoury mouthfeel with a softness and vibrancy to salivate the palate.

Vintage Comment

Higher than average rainfall during flowering and over the course of the season resulted in lower yields on all sites. Flavour and sugar development were prolonged, resulting in more hang time, greater intensity and drive.

Harvest Date :: Yield

Hand picked 14.3.23 – 6.4.23 :: 1.3-2.4t/ha

Vineyards :: Clones

Osborn (18%), Hunts Road (38%) Mills (24%) Wallis (6.5%) Gabrielle (10%) Judd (3%) McCutcheon (3%) :: 110V01, P58, 95

Brix :: pH :: TA

11.6 – 12.4:: 3.15 - 3.18 :: 8.75 – 10.87g/L

Winemaking

Handpicked and hand sorted in individual batches then whole bunch pressed to small and large format oak. The juice then underwent a wild yeast fermentation and natural malolactic fermentation with some batonnage. After 5 months of oak maturation, the wine was bottled and filtered.

Aging :: Oak

5 months in a combination of barriques and puncheons. 11% new French oak

Finished residual sugar :: pH :: TA

Dry: 3.23. :: 6.7g/L

Alcohol

13.0 % (7.7 standard drinks/750ml bottle)

Bottled :: Closure

17th August 2023 :: screwcap

Food Pairing :: Serving Temperature

Prawn and soba noodle salad with fresh lemongrass, chili and coriander topped with a sesame and ginger dressing :: serve at 10-13°C

Best Drinking

2023-2032

