ALTANESS

2021 Chardonnay

SINGLE BARREL RELEASE – NEW FRENCH OAK

100% from the unique Huon Valley, with brazen natural acidity, savoury oak elements and the elegant structure to age that will reward the patient drinker.

Chardonnay grapes in this 2021 wine are from the same mature vineyard as the previous year, which is not far from us, just a few km from the outskirts of the township of Cygnet.

The wine is classic pure cool climate Chardonnay, with delicate blosom perfume and lemon zest, pretty stone fruit palate and seductive spicy new oak that culminates with a delicious long finish.

WINEMAKING

A relatively dry and warm spring led into a very mild summer.

Grapes were all handpicked in mid May and full bunch pressed into a new French barrel, where alcoholic fermentation started spontaneously by the natural occurring (indigenous) yeast from the grapes.

No cooling system applied, the wine was allowed to ferment to completion and remained undisturbed to mature in barrel, on its lees, for 12 months.

Maturing in barrel is done according to specific vintage characteristics, without following a set formula, for this is an essential element of how we perceive winemaking in our cool climate conditions.

In the last stages, the wine was removed from barrel to settle naturally, without any additions, before being bottled, unfiltered, in June 2022.

The total production is only 55 dozen.