2020 Yarra Valley D'Aloisio Chardonnay

RRP $40

Picked: 13th & 17th March 2020 | baumè: 11.3 / 11.7 | pH: 3.25 / 3.29 |TA: 7.0 / 7.2

Alc: 12.5% | pH: 3.20 | TA: 6.3g/l | Bottled 18/12/2020 | 318 dozen made

The D'Aloisio Vineyard is located in the Seville Township, with a north facing slope on red volcanic soils. The site has an altitude of 230m above sea level. Clone is I10V1. A slightly more forward and expressive style from this site.

Vinification

Fruit is hand-picked to ensure only clean, healthy bunches are selected. The fruit is then whole bunched pressed and the juice settled overnight in tank. This was followed by a light racking directly to barrel (approximately 95% solids) where natural fermentation takes place. MLF is not encouraged and wines are sulphured directly after primary. The wine is matured for 10 months in 30% new (225 – 500L) French oak barrels. Finally, the wine is racked from barrel to tank and filtered to bottle.

Mezzanine

THE FINE WINE SPECIALIST