POOLES ROCK

PREMIERE CHARDONNAY 2024

Hunter Valley, NSW



WINEMAKERS NOTES

The grapes for this Chardonnay were sourced from our vineyard in the Broke/Fordwich sub region of the Hunter Valley along with carefully selected parcels. The fruit was harvested in the cool of the early morning and immediately whole bunch pressed. The cloudy juice was transferred to French oak barrels and puncheons of which 30% were brand new and 70% were 1 year old. Following primary fermentation a small portion of the wine also underwent malolactic fermentation to add a textural mouth feel. The wine was matured for nine months in oak with fortnightly lees stirring to add complexity before final blending and bottling

VINTAGE CONDITIONS

The 2024 vintage began with an early spring that saw budburst commence ahead of schedule, with the vines then enjoying a long warm and sunny ripening period, with average rainfall.

This early start on the growing season lead into one of the earliest vintages starts in living memory, but still provided excellent ripening conditions for the development of rich flavours typical of this slighly further inland site

VARIETY

Chardonnay

CELLARING

Enjoy now or cellar for 10+ years

TECHNICAL DATA

Alcohol	12.5%
TA	6.5g/L
pH	3.32

TASTING NOTES

COLOUR

Pale yellow with green hues

BOUQUET

Aromas of pear, nectarine and white peach with savoury oak.

PALATE

The palate is powerful and balanced with white stonefruit and green apple flavours. The use of barrel fermentation and lees stirring have contributed to a textural and complex palate

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