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2022 Geelong Chardonnay

HARVEST DATE 2 March 2022

VINEYARD Longest View vineyard, Bellarine Peninsula, Geelong

VITICULTURE A cool season in Geelong. Unsettled weather at flowering set small crops. A cool long ripening led to grapes with full flavour, high concentration, yet retaining good acidity.

WINEMAKING Hand harvested fruit was firmly whole bunch pressed. The juice was racked and gravity fed into our underground barrel hall where natural fermentation occurred in new 25% and older French barrels. The wine was left to unwind and age slowly on its ferment lees to add generosity. After 10 months the wine was racked and filtered prior to bottling in December 2022.

pH 3.45 **TA** 6.0 g/L

ABV 13.5% **RS** Nil

COLOUR Light white straw, green hue and brilliant clarity.

BOUQUET White nectarine fruits and lemon curd jump from the glass. Almond husk and hints of melon add further intrigue. Flicks of graphite and some oak derived toast.

PALATE Deeply concentrated, fruit characters of nectarine and pear envelop the palate whilst graphite oak and nutty undertones bring layers and depth to the finish. The maritime site is reflected in a minerality and saltiness which frames the wine. Finely intertwined acidity lifts and connects the parts which come together to form a powerful and memorable whole. A great example of maritime Chardonnay.

CELLARING Drink now until 2028

FOOD MATCH Baked flounder, cacio e pepe pasta, Portarlington mussels with white wine sauce.

RELEASE DATE Summer 2022/23



Alister Timms
Chief Winemaker