shadowfax

2022 Macedon Ranges Chardonnay

HARVEST DATE April 2022

VINEYARD Little Hampton & Midhill vineyards, Macedon Ranges

VITICULTURE A cool spring in the Macedon Ranges set medium size crops. A cool summer and mild autumn led to a long growing season. The 740 meters above sea level elevation site of Little Hampton has extra cool nights, helping to retain natural acidity in the grapes, being picked in the last few weeks of April. Grapes ripened late in the season with full flavour and phenolic ripeness. Fruit was hand picked in small batches in pristine condition.

WINEMAKING Hand harvested fruit was firmly whole bunch pressed to impart some skin contact to release the full flavour profile and impart some phenolic texture. Natural ferment occurred in new (22%) and older French barrels. The wine was left to unwind and age slowly on its ferment lees to add generosity. Every barrel was treated as is own entity, with some allowed to go through natural Malolactic fermentation to add further depth. After 11 months the wine was racked and filtered prior to bottling in March 2023.

pH 3.46 **TA** 6.8 g/L

ABV 12.7% **RS** Nil

COLOUR Light straw, green hue and brilliant clarity.

BOUQUET This distinctive Macedon ranges chardonnay bursts from the glass with citrus fruits, nectarine and lemon curd. Hints of lees derived nougat, fresh bagel and mineral notes are complexed with toasty oak notes. The perfume is persistent and intriguing, belying the complex and powerful wine beneath.

PALATE Grapefruit zest and tangerine fruits spill immediately onto the palate. These fruit flavours are augmented with wild ferment characters such as choux pastry and barrel spice complexity. The wine walks a tightrope, with sherbet acidity and lime pith falling off the side. The concentrated palate is long and intense yet continually develops through your first, second and third glass. A great example of cold climate Macedon ranges Chardonnay. Enjoy.

CELLARING Drink now until 2035

FOOD MATCH Ginger wok tossed lobster, Pippies with XO sauce, confit chicken.

RELEASE DATE Winter 2023

Alister Timms
Chief Winemaker