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2023 Midhill Chardonnay

HARVEST DATE 30 April 2023

VINEYARD Midhill vineyard, Macedon Ranges

VITICULTURE A cool spring in the Macedon Ranges set medium size crops. A very cool summer and mild autumn led to a very long growing season. This vineyard near Romsey is 540m above sea level, was planted in 1993 in deep red alluvial soils. 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 (33%) and older French Hoggs Head and puncheon barrels. The wine was left to unwind and age slowly on its ferment lees to add generosity. Every barrel was treated as its 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 February 2024.

pH 3.34 **TA** 9.0 g/L

ABV 13.0% **RS** Nil

COLOUR Light straw, green hue and brilliant clarity.

BOUQUET This distinctive Macedon ranges chardonnay bursts from the glass with lemon and lime, florals, mineral flinty notes and grapefruit pith. Hints of lees are complexed with spicy oak notes. The perfume is persistent and intriguing, pure, yet complex.

PALATE Lemon zest and grapefruits spill immediately onto the palate. These fruit flavours are augmented with wild ferment characters such as pastry and spice oak complexity. The wine walks a tightrope, with sherbet acidity and lime pith falling off the side yet a great punch of concentration. The mineral palate is long and intense yet continually develops. A chardonnay with real grown flavour from this special site. Enjoy.

CELLARING Drink now through 2035

FOOD MATCH Octopus carpaccio. XO pipis with Chinese doughnuts. Stuffed zucchini flower.

RELEASE DATE Autumn 2023



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Chief Winemaker