2022
GHOSTGUM
CHARDONNAY



WINEMAKING

HAND-PICKED AND TRANSPORTED IN A REFRIGERATED TRUCK TO OUR WINERY IN HEALESVILLE FOR WHOLE BUNCH PRESSING AFTER A NIGHT IN THE COOL ROOM.

CLOUDY JUICE WAS TRANSFERRED TO 300L FRENCH OAK BARRELS (20% NEW) FOR INDIGENOUS FERMENTATION. POST SUGAR FERMENTATION SOME OF THE BARRELS WERE SULPHURED AND STORED AWAY IN THE COLD BARREL STORE TO PREVENT MALO-LACTIC FERMENTATION, THUS RETAINING SOME OF THAT ELECTRIC ACID. A PORTION OF BARRELS (AROUND 30%) WERE KEPT IN A WARMER PART OF THE WINERY AND LEFT UN-SULPHURED TO ENCOURAGE MALO WHICH LOWERS THE ACID AND ADDS TEXTURE TO THE WINE.

THE FINAL BLEND UTILISES BOTH THESE COMPONENTS TO CREATE A MORE COMPLEX WINE.

ANALYSIS

ALC: 13%
PH: 3.2
TA G/L: 7.0

VINTAGE & VINEYARD

2022 WAS A COOL AND WET YEAR ON THE MORNINGTON PENINSULA. SEVERE STORMS AND PLENTY OF RAIN IN SPRING WREAKED HAVOC DURING FLOWERING.

CHARDONNAY ESCAPED THE WORST OF THE WEATHER, AND YIELDS WERE SLIGHTLY ABOVE AVERAGE, BUT STILL VERY LOW AT 4.5 TONNES PER HECTARE (AROUND 30HL/HA), WHICH RESULTED IN A WINE WITH MORE MINERALITY AND CITRUS FRUIT THAN THE 2021.

TASTING NOTE

PERFUMED WITH FRESH SAGE LEAF, WHITE PEACH, AND NASHI PEAR; THERE IS A SUBTLE UNDERCURRENT OF BRIOCHE BUN, ALMOND MEAL, AND STRUCK MATCH, CHARACTERISTIC OF OAK MATURATION. A TOUCH OF LEMON CURD ON THE NOSE FOLLOWS THROUGH TO THE PALATE WHICH HAS A STRONG CITRUS CORE, SHOWING LIME, MANDARIN AND ORANGE PEEL. IT HAS AN ACID DRIVE THAT GOES FOR DAYS, WITH A WET ROCK MINERALITY TO CLOSE. ONCE AGAIN, A WINE FULL OF ENERGY AND POISE WHICH WILL BENEFIT FURTHER WITH BOTTLE AGE FOR YEARS TO COME.

96 POINTS | RAY JORDAN | WINE PILOT
“A WINE THAT BRIDGES SOMEWHERE BETWEEN THE NEW WORLD AND THE OLD WORLD.”

94 POINTS | CAMPBELL MATTINSON | THE WINE FRONT
“THIS HAS THE TEXTURE, FLAVOUR AND LENGTH TO THRILL.”

SOUTHERN LIGHT VINEYARDS GRAPE GROWERS WINEMAKERS