STICKS

CHARDONNAY 2021 / NOTES

CHARDONNAY



VINTAGE

Vintage 2021 was a very good one... a goldilocks vintage where everything was just right. Crop levels were slightly above the long-term average, summer temperatures were moderate, and the grapes had a beautifully dry February to ripen. However, the vintage was not without challenge, the higher-than-average rainfall through Spring and January kept the vineyard teams on their toes. But the resulting wines are well balanced, with moderate alcohol, zippy acid...and high levels of deliciousness.

VINEYARD

A blend from four vineyards around the Yarra Valley townships of Yarra Glen, St Andrews and Coldstream. Each vineyard brings a different fruit profile due to aspect and clones, increasing the complexity of the wine.

WINEMAKING

The fruit was pressed without the addition of sulphur dioxide into stainless steel tank before being ransferred to a mix of seasoned French oak and stainless steel for fermentation. One third of the blend was fermented and matured in conditioned oak for 9 months on lees. The wine was assembled in November 2021 and allowed to integrate for two months before bottling.

TASTING

Pale straw with flecks of green. A nose of lemon and lime meringue with roasted almonds and a touch of toast. On the palate there's white peach with a twist of ginger and focussed structure. Finishes dry with a lovely cleansing acidity.

ANALYSIS

Alcohol 12.7%
pH 3.3
Acid 6.2g/L
Sugar Dry

Vegan Friendly