



2019 FELSECK VINEYARD CHARDONNAY

WINEMAKING DATA

Harvest Date: October 21st & 25th, 2019

Brix at harvest: 20.6 Brix Average

Blend and grape source: 100% organically certified estate Chardonnay from the Felseck Vineyard, exclusively sourced from heritage plantings from 1992.

Alcohol: 13.0% **pH:** 3.34

Residual Sugar: 1.78g/L **T.A.** 6.65g/L

Bottling Date: June 14, 2021

Oak regime: 100% French Oak, 27% New Oak, 27% 2nd Fill with the balance in neutral.

Vine Age: 27yrs.

Time in barrel: 14 months

Un-fined. Unfiltered.

Certified Organic by Pro-Cert

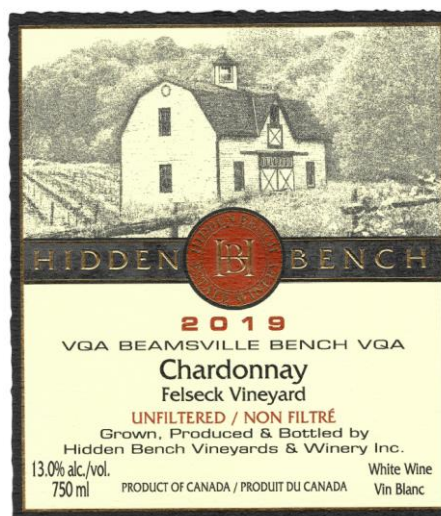
WINEMAKER'S NOTES

A delayed harvest allowed for additional 'hang time' in 2019, meaning the most expressive and balanced flavours were captured. Sourced exclusively from a heritage block of East-West aligned rows, the fruit is hand-picked, sorted and then whole-cluster pressed to capture the purest juice. After a brief settling, the juice is racked to barrel and fermentation is allowed to occur naturally.

Following initial ageing of 9 months the wine is blended then returned to a mix of 228L oak barriques and 283L stainless steel barrels for an additional 5 months to give the wine a balanced expression – capturing both fruit and textural elements from the extended *élevage*. Following a period of ageing in stainless steel tank the wine was bottled unfinned & unfiltered in June 2021.

TASTING

Brilliant pale gold in colour, this wine opens with aromas of toasted hazelnuts, vanilla poached pears and white flower blossom. True to form, this vintage expresses flavours of fresh nectarine, yellow melon, and salted caramel, with the salinity and struck match mineral essence integrated into subtle toasted character from the wine's 18 month *élevage*. A finely textured wine with impeccable balance and a long, lingering finish, this wine will reward 3 to 5 years of careful cellaring. Butter poached lobster tail or risotto with in-season corn, smoked bacon and seared Atlantic scallops would make ideal pairings for this elegant Chardonnay.



TERROIR SERIES

THE GROWING SEASON

A wet, cool April and May meant a delayed start to the season pushing 'bud break' behind what we typically see in our vineyards. The cool temperatures persisted throughout May and into June, much lower than seasonal averages.

We are used to celebrating the summer solstice when the vines are going through their flowering period but in 2019 there was a significant delay in flowering, which gave us an early sign that we were going to have a later harvest than normal.

Berry set was quite good considering the wet weather and the duration of flowering across our blocks. July and August presented challenges for high disease pressure and we were forced to open up the canopies to ensure good airflow and sunlight exposure to the nascent grape bunches. August was punctuated with a 'heart in throat' hail event on the 16th, with 'quarter size' hail stones raining down on our vines. Fortunately the damage was minimal and we considered this 'nature's crop reduction' to ensure fruit yields are in check for the best quality. The end of summer was a waiting game. You can't rush greatness and we had to monitor fruit maturity and flavour development. It gave us time to prepare for the coming harvest and a healthy crop size.

Harvest for the 2019 vintage began on September 19th with Pinot Noir. The harvest was prolonged with a few rain events but our hard work during the growing season paid off and we were able to craft a wonderful array of wines from a very unique vintage.