



Rachis & Derma

2019 RACHIS & DERMA SKIN CONTACT CHARDONNAY

WINEMAKING DATA

Harvest Dates: October 15, 2019

Blend and grape source: 100% estate grown Chardonnay from the Rosomel Vineyard.

Brix at harvest: 19.2 – 21.9

Alcohol: 12.5% **pH:** 3.85

Residual Sugar: 2.1g/L **T.A.** 5.20 g/L

Bottling Date: June 11th 2020

Time in oak: 6 months in neutral oak.

Bottled with lees.

WINEMAKER'S NOTES

The 2019 “R&D” Chardonnay was hand harvested from a selection of younger vines on the west end of Rosomel Vineyard consisting of a mix of 3 unique Dijon clones. The fruit was sorted as whole clusters then transferred to fermentation vat with 2/3 stems included, the remainder were destemmed berries. Daily punch-downs of the fruit occurred throughout fermentation and continued during the 45 days of maceration. Peak temperatures of 25c helped extract as much flavour from the skins as possible. The wine was pressed-off gently then racked and transferred to barrel via gravity. A selection of 10 year old French barriques was used for aging. After 6 months the wine was racked to tank, settled and then bottled with its lees in June 2020. There were no additions of any kind made to this wine.

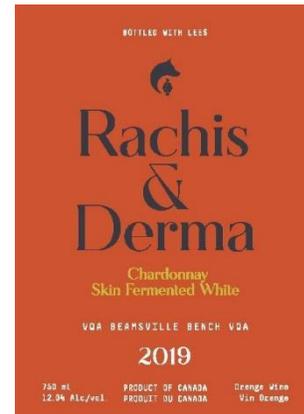
TASTING

The 2019 Rachis & Derma Chardonnay lures you in with its golden honey hue and aromatics of orange blossom and peaches. This wine bottled with lees, has beautiful tannin structure on the palate with rich marmalade flavours..

This wine is best enjoyed in its youth.

THE GROWING SEASON

We started the 2019 growing season relatively hopeful that we had a good starting point for a decent crop size. A wet, cool April and May meant a delayed start to the season pushing ‘bud break’ behind what we typically see in our vineyards. It seemed as though every other day we were rained out and couldn’t get into the vineyards to carry on with



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the task of tying down canes. 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 August and into September were 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, 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.