

ESTATE RANGE

CHARDONNAY 2022

Varietal:

100% Chardonnay

Region:

Barossa Valley

Vineyards:

Barritt Vineyard

Analysis:

Alc/Vol: 13.0%

pH: 3.42

Titrateable acid: 7.4g/L

Food Pairing:

Chicken and mushroom risotto

Cellaring:

Drink now to 2027

Tasting Notes

Clear, bright, and pale lemon in the glass before perfumed aromas of lemon, lime citrus and fresh nectarine waft invitingly across the nose. As the wine hits the mouth these same citrus notes reappear along with white peach and a sensation of fresh river stone minerality. A lightness of presence combines easily with a clear focus and a strong line of travel ensuring there is a genuine sense of control and balance with a clean and moreish finish.

Technical Notes

Fruit for this wine is harvested in the cool of the night and delivered quickly to the winery, where it is crushed, chilled and pressed to tank. Cold settled overnight, the juice is then fermented cool (between 11°C- 18°C) in temperature controlled stainless steel vessels. All of this is designed to retain maximum freshness, aromatics and flavour depth. Additional lees stirring is employed to add some roundness and depth before the wine is prepared for bottling.

The Vineyard

The aptly named 'Barritt Vineyard' is owned by sixth generation grape growing family The Barritts. Their connection to the Barossa Valley dates back to the 1850s. They grow exceptional chardonnay fruit with their mature vines on Church Road in the hills behind Rowland Flat.

The Vintage

The winter was the wettest recorded since 1996 which set the Barossa Valley up well for the season ahead. Variable weather during flowering, an early season hailstorm, strong lateral growth and secondary bunches forming ensured the season was not without its challenges. However, amongst those moments was some regular rainfall and almost perfect post-Christmas conditions. Warm, but not hot days and cool nights were the order of the day. This kept the passage of ripening slow and gentle. Flavour components developed very much in sync and the winemakers were able to make optimum harvest decisions in their own time. As a result, the wines produced are particularly strong and show elegance and structure with depth and length of flavour.

