

2018 HOME BLOCK Chardonnay



The Wine Our 2018 Home Block Chardonnay is a wine of subtle intensity and power, made from a small parcel of fruit taken from the 'Home Block' of Chardonnay within the Myrtle Point vineyard. The wine reflects the intensity of fruit character that the Myrtle Point Vineyard can produce. An intense aroma of melon and peach with a complex almond character. On the palate, initial flavours of melon and peach develop into a creamy, textured wine with nutty tones and excellent acid length.

Winemaking The fruit for this wine was picked on the 6th of March at 12.7° Baumé. The grapes for this wine were all picked, then immediately pressed with all free-run juice and light pressings going directly into a mixture of new (20%) and seasoned French oak puncheons (500L) and hogs heads (300L). The juice was inoculated with a selected yeast strain (CY3079) and allowed to ferment at cellar temperature. Following fermentation the wine was matured on gross lees, with regular stirring to integrate the lees character with the wine in the barrel, to build complexity and depth. Maturation for 11 months in barrels from the french coopers Damy, Mercurey and Sirugue.

Viticulture The 2018 vintage will be remembered as one of particularly high quality. Unusually dry winter conditions continued through summer, with the only rainfall fortunately coming with ideal timing. These conditions allowed the vines to progress through summer without complication, ripening a slightly larger than average crop of grapes. Trimming of the canopy was performed twice throughout the summer months, leaving more foliage on than in some other years to protect the grapes from the hot and dry conditions and allow the grapes to retain their acidity and citrus flavour.

From flowering all the way through to harvest the vines were closely observed to identify the best pocket of fruit from which to produce this wine. Ultimately, this led us to an isolated section of the 'Home Block', a small part of the vineyard that is cane pruned. It also sits on an exposed, shallow patch of soil in the vineyard, which keeps vine vigour low, bunch size down and berry size small. This leads to grapes exhibiting exceptional fruit concentration and varietal purity.

Vineyard Made exclusively from fruit grown at the Myrtle Point Vineyard in the coastal Gippsland Lakes District, Victoria. Located between the Great Dividing Range and Bass Straight, the Gippsland Lakes District enjoys a cool, semi-maritime climate.

Soil The Myrtle Point Vineyard is located high on a limestone bluff above the Mitchell River. The soil structure of the vineyard is classic *Terra Rosa* over *Limestone* which is highly unusual in Gippsland.

Production	270 dozen.	Yield	2.1t/acre.
Harvest	6/3/2018	pH	3.35
Alcohol	12.6 % Alc/Vol.	T/A	7.2g/L.
Clones	P58, I10V1 & G9V7 planted in 1995.	Vegan	Vegan Friendly.