

WYJUP COLLECTION

CHARDONNAY 2018

THE VINTAGE

A sublime vintage, conducive with all Great Southern varietals in expressing its own distinct regionality. Cool winter conditions followed by early spring rains ensured a saturated soil profile at the commencement of bud burst. Uniform vine growth resulted until November when the warm dry conditions produced perfect flowering conditions. Temperatures remained warm and moderate up until March. Unseasonal high pressure systems dominated the maritime climate throughout March and April. This resulted in mild daily temperatures and cold nights. With no sign of rain fruit was left to hang, developing flavour intensity. The fruit was thus picked at the winemaker's whim.

THE WINEMAKING

Whole bunch pressed, racked to barrel, temperature controlled for cooler fermentation, combination of inoculated and wild, malolactic fermentation not encouraged. Lees stirred weekly for 6 months, sulphured in barrel for a month before final blending and bottling.

THE WINE

Bright aromatics leading with nectarine, pistachio and flint alongside white florals and subtle spice.

Elegant and layered palate with amazing purity of fruit underpinned by complex savoury elements. White stone fruits and citrus are complimented by a flinty minerality. Fresh acidity and purity of fruit linger on the palate for a subtle but long finish. A true cool climate Chardonnay.

Food pair with flame grilled quail, polenta & asparagus.

THE DATA

Alcohol:
13.0%

Standard
Drinks:
7.7

Titratable
Acidity:
7.35

pH:
3.28

BOTTLES
MADE:
1160

