

WYJUP COLLECTION

CHARDONNAY 2020

THE VINTAGE

The 2020 summer was hotter than the long term average in the Mount Barker sub region of the Great Southern. This advanced vine development, condensing the growing season and forwarding the commencement of vintage to be 4 weeks early than normal. The hot day time temperatures reduced berry expansion, producing fruit with depth of flavour and colour intensity. This vintage was strong in quality although perhaps not a reflection of the regional terroir.

THE WINEMAKING

Hand picked fruit was whole bunch pressed pressed to tank then racked to French oak barriques (60% new) with a high degree of solids. Combination of wild and inoculated fermentation held below 20°C. Malolactic ferment not encouraged. Lees stirred weekly initially and reduced to monthly towards the end of maturation. Racked to final blend, light fining, stabilisation, filtration and bottling.

THE WINE

Lifted ripe melon and nectarine fruit aromas with some subtle marzipan nuttiness and vanillan top notes.

A very tightly wound, focused palate. The natural acidity and minimal malolactic fermentation provides a firm backbone for the fruit to express itself. The use of high solids gives a textural, almost saline character to the wine. All of this flavour and intensity is integrated seamlessly with the fine-boned French oak.

Food Pairing with Braised quail, apricots, currants and tamarind

VINEYARDS

Fruit parcels from the Wyjup Old Block Vineyard.

THE DATA

Alcohol:
13.5%

Standard
Drinks:
7.7

Titratable
Acidity:
7.6

pH:
3.05

BOTTLES

MADE:
1356

