

WYJUP COLLECTION

BLANC DE BLANCS 2021

THE VINTAGE

The 2021 Great Southern vintage was characterised by a warmer than average March that aided ripening conditions for all key varietals, but particularly Shiraz and Cabernet. Rain in February provided critical soil moisture that allowed canopies to remain healthy and green and the normal cool nights in March allowed optimum acidity to be retained in the aromatic white varieties. Late rains in April courtesy of the remnants of cyclone Seroja delayed the harvest of some of the premium blocks however the fine weather returned, and the fruit was allowed to hang longer and to further develop flavour and concentration on the vine..

THE WINEMAKING

A combination of handpicked and whole bunch and machine harvested fruit. Free run juice and pressings were fined and fermented separately with hyper-oxidation of pressings to eliminate phenolics. Base wine was aged in stainless steel tanks on light lees (and minimal sulphur dioxide) for 9 months prior to tirage. The first disgorging was after 22 months on lees post tirage. The residual sugar post dosage was 4.5g/L..

THE WINE

Very pale straw in colour with luminous green hue

Some hints of lemon sherbet and fresh white peach complexed by a nutty, brioche nuance on the nose. The tightly wound palate is focused and intense. The yeast autolysis gives a nutty, creamy textural component to the mid palate that carries through to a long finish from the plentiful natural acidity.

This wine has cellaring potential of between 7-10 years.

Pair with Traditional Oysters

VINEYARDS

Chardonnay

(100%)

Wyjup Young
Chardonnay

(100%)

THE DATA

Alcohol:

13%

Standard

Drinks:

7.7

Titratable

Acidity:

9.0

pH:

3.0

BOTTLES
MADE

7000

