

WYJUP COLLECTION

CHARDONNAY 2019

THE VINTAGE

The preceding 12 months to the 2019 vintage were dry. However timely rains during late winter and early March produced enough sub-surface moisture for the advancement of both vine health and fruit ripening capacity. The cool conditions during the month of November produced poor fruit set and thus a significant reduction in yield. These cool conditions prevailed throughout the summer months producing restrained balanced vine canopies and a significant delay to the commencement of vintage. During vintage cool nights and mild days reduced the sugar acclimation and maintained the natural acidity of the fruit. These conditions, combined with the low yields produced wines of supple and elegant flavours, low alcohol and balanced acidity.

THE WINEMAKING

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

THE WINE

Aromas of white nectarine, citrus, pear, stone fruit blossom, brioche, almond meal and nougat with subtle toast and a touch of flint.

A full flavoured palate with punchy stone fruits up front and layers of spice, butter, nougat and grilled nuts overlaying a tight frame. Great citrus acid line and length. Power is well balanced by subtle, savoury oak adding complexity whilst allowing the calibre of the fruit to shine through.

Food pair with pan seared Salmon, capers and crème fraîche.

VINEYARDS

Fruit parcels selected from the Wyjup and Crystal Brook vineyards.

THE DATA

Alcohol:
13.0%

Standard
Drinks:
7.7

Titrateable
Acidity:
7.8

pH:
3.18

BOTTLES
MADE:
2263

