

WYJUP COLLECTION

CHARDONNAY 2022

THE VINTAGE

The 2022 Great Southern vintage provided some challenges to viticulturists and winemakers. One of the wettest and coldest winters provided a delayed start to the season. The ample soil moisture allowed healthy canopies to flourish. Some further spring rain at flowering reduced crop levels. However, the loose bunch set was a blessing and allowed intense flavour development. Some nice sunny weather helped the vines catch up on their development leading into harvest, with only about a two-week delay on average. Intermittent rain and heat events meant the viticulture team needed to be on song. It was tough, but the result was some intensely flavoured grapes (from the low crops and more extended growing season) that were perfectly balanced.

THE WINEMAKING

Fruit was hand harvested over two separate picks to capture early and later fruit flavour spectrums. Whole bunch pressed direct to barrel (50% new french oak, 50% 1 year old). Wild ferment initially and the overseeded with select chardonnay yeast (if required CY3079 or VL1) and fermented to dryness under refrigerated conditions. Lees were stirred monthly and the wine remained on full solids with minimal sulphur to build creaminess and texture prior to assemblage. The wine was very lightly fined, stabilised and filtered before bottling.

THE WINE

Stonefruit, white peach, gun flint, subtle nuttiness from the integrated oak influence.

Multi-layered and complex, a natural acid backbone carries ripe mid palate fruit weight effortlessly, giving attractive texture and impressive length of flavour.

This wine has a cellaring potential of 10+ years.
Pair with seared snapper with hand cut chips and mixed dressed greens.

VINEYARDS

Fruit parcels selected from the Wyjup vineyard (66% Old Block 34% New Block).

THE DATA

Alcohol:
13.5%

Standard
Drinks:
8.0

Titrateable
Acidity:
6.71g/L

pH:
3.26

BOTTLES
MADE:
1900

