

WYJUP COLLECTION

CHARDONNAY 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

Hand-picked fruit was whole bunch pressed to tank and then racked to oak with a high degree of solids. A combination of wild and inoculated fermentation held below 20°C. Malolactic ferment not encouraged with approximately 30% proceeded naturally. 10 Months on lees in French oak Barriques (60% new). Lees were stirred weekly initially and reduced to monthly towards the end of maturation. Racked to final blend, light fining, stabilisation, filtration and bottling.

THE WINE

Medium straw colour.

Lifted ripe melon and white peach aromas with complex textural notes of cashew and burnt figs on the nose.

Generous and full flavoured with lashings of perfectly ripe mid-palate punch. The use of high solids gives a textural, creamy character to the wine. All of this flavour and intensity is integrated seamlessly with the fine-boned French oak with a long and persistent finish.

Will reward cellaring for 5-7 years

Pair with Mushroom Risotto

VINEYARDS

Chardonnay
(100%)
Wyjup Chardonnay
Old Block
(100%)

THE DATA

Alcohol:
13%
Standard
Drinks:
7.7
Titratable Acidity:
6.9
pH:
3.3

BOTTLES
MADE

1536

