

Rochford. Captivate the senses.

Estate Chardonnay 2019

Chardonnay clones: I10V3, I10V5, 76 and 96

Tasting Notes:

This Chardonnay opens with a flinty sulphide that then moves to ripe lemon, fresh white peach and a touch of cashew. On the palate it's a juicy and flavoursome ride of white peach and grapefruit. The fruit is supported by a fine acid and a gentle phenolic giving great texture and freshness

Viticulture Notes:

Optimal conditions for flowering and fruitset in the vineyards gave well balanced yield with plenty of promise leading into the 2019 harvest. A dry January and February followed, culminating in a relatively compressed vintage, though attention to detail in the vineyards gave winemakers wonderfully balanced fruit with concentration of flavour and exceptional natural acidity.

This wine is a blend of Chardonnay grapes from our Yarra Valley Gembrook and Isabella's vineyards.

Our winemaking philosophy is to produce the best fruit possible in the vineyard and allow the wines to express the individuality of the vineyard and each growing season. The grapes for this wine were handpicked with viticultural practices based around maintaining balance in the vineyards, sustainability and responsiveness to changing environmental conditions.

Harvest: Handpicked on the 26th February and 6th March

Vinification & Elevage: Fruit is crushed and pressed to French and Austrian oak barriques and puncheons (15% new) and a ceramic egg with juice solids for primary fermentation. 43% malolactic conversion, then sulphured on less. 10 months on less in oak.

Technical Data:

Alcohol 12.7%

Contains Sulphites

