

THORN-CLARKE

VARIETAL COLLECTION

CHARDONNAY

2022



THE RANGE

We believe that exceptional wines are created in the vineyard and that we are custodians, rather than creators of quality. Six generations of rich viticultural and geological family history has gone into creating these wines, which truly showcase the best of the Barossa & Eden Valley.

WINEMAKER'S NOTE

Pale straw yellow in colour, this Eden Valley Chardonnay shows vibrant lifted citrus and tropical fruit salad. The palate is bright and crisp with succulent green apple, honeydew melon and hints of lemon butter. A delicate and refreshing Chardonnay style.

VINTAGE

Vintage 2022 will be remembered as is one of the longest seasons for decades, with crushing at Thorn-Clarke starting mid-February and finishing in May. The very mild temperatures along with dry conditions led to a long growing season, without any weather events to force us to pick early or delay picking. Grapes ripened at a very even pace, allowing for lots of flavour and structure to accumulate in the berries. For white varieties this means a beautiful balance of aromatics and flavours with naturally balanced acidity, minerality and freshness.

WINEMAKING

Sourced from our most southern vineyard in Mt Crawford, this Chardonnay was harvested during the cool of night. The grapes were then destemmed and pressed immediately. Only free run juice was used to create this wine. Fermentation of this wine was carried out in stainless steel tanks and a small portion of French oak barrels (new & old). The oak portion was fermented using wild yeast to increase the complexity and the tank portion was inoculated with chardonnay specific yeast to allow the fruit to express itself. Once full primary fermentation and was completed, the two portions were blended and filled back into oak to mature for a period of 4 months on lees. The wine was then racked and bottled. This wine has had minimal fining and filtration.

Alcohol - 13% **Winemaker - Peter Kelly** **Vineyard - Mt Crawford**