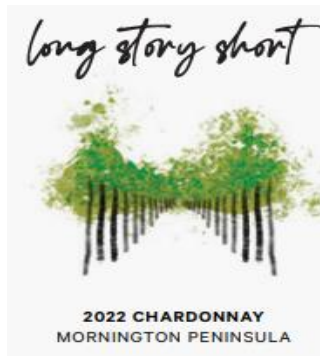


long story short

2021 Chardonnay 26 Maples



Location : Red Hill Mornington Peninsula

Elevation : 220m

Variety : Chardonnay

Clones : 95, 96, 548, 124, 131, Mendoza

Soils : Deep Ferros soils, dark reddish to light brown . A fine crumb that's friable and porous with medium clay as you get to below 1m and decomposing basalt below 2m. we have a spring popping up in the middle of the vineyard that is the beginning of the Stony Creek that flows into Western Port.

2021 Season :

It was a wet October followed by a dryer November that led to the start of summer.

Cooler summer days were experienced compared to recent years and the nights were more typical sitting at the long-term average.

We did experience some rain during vintage that delayed some picking of parts of the vineyard. This required careful selection of bunches during picking.

Picking Date : 21 / 3/2021 – 31/3/2021

Picking Details		:	Bottling Details	
Baume	12.0 -13.0	:	Alcohol	13.4%
pH	3.18-3.23	:	pH	3.40
TA	8.5- 9.2	:	TA	7.3



long story short

Bottling Date : 10 /5/2022

Cases : 364 Doz

Format : 750ml Bottles , 6 Pack

Only the best quality fruit would be picked and brought into the winery. Any inferior or damaged fruit due to bird and bee activity would be discarded

Winery Treatment

Whole bunch treatment into the press followed by barrel fermentation. Predominately new oak with a mix of inoculated yeasts . A long cool ferment took place with weekly barrel stirring at the end of the primary ferment to add complexity and mouthfeel. Malo was 50% completed to allow some primary fruit to show through. 10 months of barrel maturation before the barrels were combined and bottled.

Colour : Golden Straw

Nose : Lemon and Lime aromas as well as mandarin hit the nose. Lees stirring whilst in barrel also release leesy characters such as sea spray.

Palate : Initially a creamy palate from the lees stirring, then oak characters followed by a lemon tart finish

Best Drinking : enjoy from 1-5 years for best results