

## **Long Story Short**

## 2021 Chardonnay

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

Bottling Date : 10 /5/2022

Cases: 236 Doz

Format: 750ml Bottles , 6 Pack

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## Winery Treatment

Whole bunch treatment, barrel ferment, predominately in new oak. Barrel stirring weekly commenced once primary fermentation finished for the next 3 months. 40% of the barrels went through malolactic fermentation to create complexity and mouthfeel while still retaining primary fruit flavours.

Colour: Golden Yellow

Nose: Citrus aromas of lemon and lime and Honey combined with oyster shell and white flowers. The oak delivers vanilla and nutty characters

Palate: Citrus and stone fruits of white peach are infused with the oak as well as juicy acidity. The tannin structure are both slightly grippy as well fluffy, giving volume and length leading to a long and beautiful finish.

Drinking Window: Great structure and acid means it will be best from 2-7 Years