



## 2022 **Eden Valley** Chardonnay

### History

We are very proud of the fourteenth release of this wine from our pristine and beautiful Eden Valley vineyard. As a single site wine, our Eden Valley Chardonnay will always show typicity of the vineyard, whilst varying with what each season brings. We are on a constant learning journey adapting to what the season brings.

### Vineyard Information

Our Eden Valley vineyard lies just south of the small township of Craneford, at an elevation of 420m. The soil and climate varies quite considerably to that of the Barossa Valley floor. It is generally wetter and cooler in the Eden Valley with soils tending to be skeletal and minerally. Aspect also varies significantly, with rolling hills and valleys providing much site variation. The Chardonnay block sits at the one of the highest points of the vineyard and is tended to by our own viticulturists, Peter Wild and Conrad Pohlinger, who ensure utmost care is taken in every step of the vine cycle.

**Vineyard Source** 100% estate grown, Craneford, Eden Valley

**Vine Age** 30 years

**Picking Date** 15 March 2022

### Winemakers' Comments

*Ample winter rainfall and a mild spring allowed for a great start to the season, with a decent canopy developing which provided adequate protection for, and capacity to, ripen the fruit. As the season progressed, short frequent irrigations ensured the lean soils retained enough moisture. The ripening seasoned allowed for steady ripening along with the retention of acidity that is so crucial to Chardonnay.*

*The fruit was crushed and pressed off skins immediately on arrival to the winery. The juice was cold settled, before being racked, with a portion of the lighter fluffier solids taken across with the clear juice, before being separated into two stainless steel fermenters. Each fermenter was then inoculated with a different yeast. Once fermenting the two parcels were then transferred into a combination of new and used French oak. Partial malolactic fermentation, coupled with regular battonage, helped build the delicious creamy texture in this wine.*

- Jules Ashmead & Brock Harrison

<b>Style</b>	Elegant, driven, focused
<b>Colour</b>	Pale straw
<b>Aroma</b>	Delicate florals, stonefruit and citrus with hints of cashew and almond meal
<b>Palate</b>	Lift of orange blossom with a note of crème brûlée. Complex palate with creamy, limey flavours and a lovely subtle toasty note on the finish, balanced with lively acidity.
<b>Oak</b>	Fermented in French oak, sur lie and batonnage for 8 months
<b>Cellaring</b>	Drink now or cellar confidently for 5+ years
<b>Alc/vol</b>	13.1%

