

2020 'Myrtle Point Vineyard' Chardonnay



The Wine	A fresh, bright, modern Chardonnay. Citrus and white Peach layered with a subtle saline, mineral character. Complexity gained from barrel fermentation and maturation.
Viticulture	The 2020 vintage will go down as one of the more challenging years to date for us at Lightfoot wines. The third year of a drought led us into a hot summer that then gave us the worst bushfires in living memory, possibly ever. Areas around us in East Gippsland were ravaged by fire, with the vineyard and winery only spared by convenient wind changes at convenient times. Fortunately this trouble abated and we managed to pick a small crop of surprisingly good fruit. Rains that arrived in late January cooled the whole situation and led to a very desirable ripening period, with all grapes ripening fully at a modest rate.
Winemaking	<p>The fruit for this wine was picked over only 4 days, between the 8th and the 12th of March 2020, reflecting the compressed nature of the vintage. A mixture of clones (I10V1, I10V3, G9V7, P58 & B96) grown in different parts of the vineyard provides a natural complexity with which to work in the winery.</p> <p>The grapes for this wine were picked, and then immediately pressed with all juice going straight to barrel (no juice settling or fining prior to ferment). Ferments were carried out using a mixture of wild and cultivated yeast strains, in French Oak barrels. Of these barrels approximately 15% are new with a mixture of larger format oak in Hogs Heads and Puncheons. Lees stirring was undertaken in the following months to increase complexity. No deliberate Malo-lactic fermentation was undertaken. New barrels used in the blend came from the coopers Damy, Sirugue, and St Martin – with wood sourced from the Allier, Vosges and Jupille forests.</p>
Vineyard	Made exclusively from fruit grown at the Myrtle Point Vineyard in the coastal Gippsland Lakes District, Victoria. Located between the Great Dividing Range and Bass Strait, the Gippsland Lakes District enjoys a cool, semi-maritime climate.
Soil	The Myrtle Point Vineyard is located high on a limestone bluff above the Mitchell River. The soil structure of the vineyard is classic <i>Terra Rosa over Limestone</i> which is highly unusual in Gippsland.
Harvest	Harvested between the 8 th & the 14 th of March 2020.
Clone	B96 grafted in 2000, I10V1, I10V3, G9V7 & P58 planted in 1995.
Alcohol	12.4 % Alc/Vol,
pH	3.40,
T/A	7.8g/L
Vegan	Vegan Friendly