

2017 HOME BLOCK Chardonnay



The Wine

Our 2017 Home Block Chardonnay is a wine of subtle intensity and power, made from a small parcel of fruit taken from the 'Home Block' of Chardonnay within the Myrtle Point vineyard. The wine reflects the intensity of fruit character that the Myrtle Point Vineyard can produce. An intense aroma of melon and peach with a complex almond character. On the palate, initial flavours of melon and peach develop into a creamy, textured wine with nutty tones and excellent acid length.

Winemaking

The fruit for this wine was picked on Friday the 17th of March at 12.8° Baumé. The grapes for this wine were all picked, then immediately pressed with all free-run juice and light pressings going directly into a mixture of new (25%) and seasoned French Oak Hogs Head barrels. The juice was inoculated with a selected yeast strain (CY3079) and allowed to ferment at cellar temperature. Following fermentation the wine was matured on gross lees, with regular stirring to integrate the lees character with the wine in the barrel, to build complexity and depth. Malo-lactic fermentation was performed on 20% of the wine. Maturation for 11 months in barrels from the Coopers Damy and Sirugue.

Viticulture

2017 was a year most remembered for being easy to work with from a grape growing point of view. The kind of year when the weather doesn't throw any surprises and lets the Viticulturalist grow high quality grapes. The kind of year you hope for every year. A wet winter followed by a fairly mild spring allowed the vines to set a very even crop supported by a very healthy and active leaf canopy. No heat waves or major rain events let the vines continue to develop beautiful small bunches with great flavour concentration. A fairly mild and dry autumn let us keep the fruit for this wine on the vines a little longer than normal to develop extra flavour concentration. The fruit for this wine was picked on Friday the 17th of March 2017.

From flowering all the way through to harvest the vines were closely observed to identify the best pocket of fruit from which to produce this wine. Ultimately, this led us to an isolated section of the 'Home Block', a small part of the vineyard that is cane pruned. It also sits on an exposed, shallow patch of soil in the vineyard, which keeps vine vigour low, bunch size down and berry size small. This leads to grapes exhibiting exceptional fruit concentration and varietal purity.

Reviews

"Only 222 dozen bottles made despite the perfect growing season, the limitation being the small parcel from within the Home Block. Pressed straight to oak (20% new) for fermentation and 11 months maturation. The fruit aromas and flavours span white peach, grapefruit and melon, the oak no more than a textural play". **95 Points** - 2021 Halliday Wine Companion

"Highly varietal and highly delicious. Pear, apple and steely stonefruit characters burst onto the palate and swing persistently through the finish. Juicy flavour aplenty, and length to impress. **93 Points**, Campbell Mattinson, The Wine Front 2019.

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 Straight, 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 *Terra Rosa over Limestone* which is highly unusual in Gippsland.

Production	222 dozen.	Yeild	2.7t/acre.
Harvest	17/3/2017.	pH	3.40.
Alcohol	13.2 % Alc/Vol.	T/A	7.4g/L.
Clones	P58, G9V7 planted in 1995.	Vegan	Vegan Friendly.