



PIRRAMIMMA

EST 1892

2021 Pirramimma Barrel Fermented Chardonnay



Winemaker's Notes

The moderate summer and temperate Autumn were ideal for producing quality Chardonnay fruit. We selected fruit from our Homestead and Johnston Road blocks, plus fourth generation growers on McMurtrie Road and Badgers Road near Kuitpo in the Adelaide Hills.

The Cool climate Adelaide Hills fruit complemented the richer McLaren Vale component. Each vineyard was picked at differing baume levels to guarantee a spectrum of flavours. The juice was barrel fermented and matured in new French oak barriques for 12 months using 4 different yeast strains, including Wild Yeast. The complex nose displays nutty vanillin oak, melon, peach and citrus aromas, with a hint of apple. With the rich palate delivering peacharine, grapefruit, almond, rockmelon, tinges of mandarin and roasted cashew.

A multifaceted textured wine with fruit, oak and natural acidity in harmony, finishing with great length of flavour.

Approachable now or reward short term cellaring.

Geoff Johnston

Wine Particulars

Appellation:	McLaren Vale / Adelaide Hills
Vintage:	2021
Variety:	Chardonnay
Alcohol:	13.5%
Harvested:	February 2021
Bottled:	May 2022

PIRRAMIMMA Est. 1892

Johnston Road McLaren Vale SA 5171

Ph: (08) 8323 8205 Fax: (08) 8323 9224