

MINIMUM.

2018 CHARDONNAY.

GRAPES: 100% CHARDONNAY

ACID: 5.8G/L

pH: 3.37

ALC/VOL: 12.5%

Ferment started wild in stainless steel but went sideways early and was then inoculated with an indigenous biodynamic yeast culture and moved to: one-third free run juice into barrel, one-third free run juice into stainless steel, and one-third pressings also into stainless steel. The oak component was 25% new (mainly French, but some American), 45% one-year-old French and the rest a mix of older seasoned French and American hogsheads. At blending, the stainless components were bright and sharp, the barrel components milky and round. Of the oak components, the young American component was the least appreciated (due to its demented spice profile) and the seasoned barrels and one-year-old French were the most appreciated with exceptionally fine vanilla notes and savoury breadiness. Care at blending captured the best of all worlds and offset the jubilant stainless-fermented fruit with a solid flinty, old-world depth.

PRIMARY NOTES.

Apricot, quince, flint, wild herbs.

EXTENDED NOTES.

A beautiful fruit forward nose with understated and delicate oak influence. Lovely white peach, apricot, quince, ripe fig and mandarin aromas. Extended lees contact in barrel adds complex baked bread, wild herb and spice fragrance and a pleasant creaminess to the palate to balance a clean acid line and developed flint characteristics. Finishes with persistent fruit-filled length.

