



TASTING NOTES

2022 Block 8 Chardonnay

VINEYARD & WINEMAKING

A single site wine from Block 8 planted in 1985 and dry grown on an eastern facing slope. The top of the hill rows (1 to 14) contribute to the Block 8 Chardonnay release.

A wet winter and spring in 2021 helped drive early season canopy growth and vigor for the 2022 vintage. This was impacted by some significant frost damage during bud burst in some of our Chardonnay and Riesling sites which reduced our harvest however canopies quickly recovered. Bunch numbers were healthy across the vineyard, although weights were down in the white varieties. A dry summer was followed by a cool, mild March and April with some rainfall. Slow ripening, with moderate sugar accumulation.

Hand harvested over two days. Chilled overnight before hand-sorting and pressing. The free run was pressed (retaining full solids) to French Oak hogsheads and puncheons (~25% new) for fermentation with indigenous yeast. Fermentation was held at cool temperatures. Once alcoholic fermentation was completed, barrels were stirred regularly with a portion (50%) going through full natural malolactic fermentation. After 10 months in barrel, our best barrels are selected from these rows to create this wine and bottled.

THE WINE

One of the wines our vineyard has built a particular reputation for, with its complexity, texture and natural line contributing to its ability to cellar incredibly well. 8 years +.

“Lots going on here: flinty mineral notes, soft, just-ripe stone fruits, green apple acidity, a touch of sake-like umami, great intensity and supple texture with some chalky pucker. A roll call of success right there. Delicious drinking, effortless too, a kind of understatement despite the detail. It feels fancy in its relaxed way. Good in that regard and with great drinking on hand now, but time to burn in the cellar.” 94 Points Mike Bennie

“This is routinely a - if not the - greatest chardonnay in the Great Southern region. It is sensational.” Erin Larkin

TECHNICAL SPECIFICATIONS

Alc. 13%

pH: 3.07

TA: 7.9 g/L