

2022 Heatesbury Chardonna

A selection of the most unique and striking vineyard sections, recognised for its



APPEARANCE

Pale straw with a green and golden tinge.

NOSE

Hedonistic high notes of stone fruit, recracker and galangal encompass notes of apple cake, peach, granola, and lemongrass lime peel. Deeply complex with subtle hints of grapefruit, cardamom, anilla, coriander seed and bergamot. More subtle elements will unveil with time in the bottle.

PALATE

A super long, seamless palate, rousing palate, intense and fragrant. The incredible satin texture displays a warm core of fruit. The flavours draw long with pine/galangal, pear, apple and lime cardamom. A classically fresh finish with beautiful, well-balanced dryness.

WINEMAKER COMMENTS

Our most unique small vineyard sections here the Gingin clone on specific aspect and soil interplay in such a way to ignite extraordinary special terroir and yield. A similar harvest time to the reasonable late 2021 vintage due to cool spring conditions, fortunately a warm January saw ripening accelerate with ideal sugar and a more ripeness. With high natural acidity, natural MLF allowed to complete. Delicate, tightly held flavours has resulted in beautiful restraint and balance. Hand-harvested, whole-bunches were pressed and transferred direct to barrel as clarified juice. Only natural yeasts from the vineyard fermented the wine which was then aged in oak for 15 months, 8 of which were in oak with some lees stirring, before 7 months in tank on fine lees. 100% Gingin clone and true to Heatesbury performance and structure. A subtle, delicate and beautiful structure, complete line in a delicate, yet moderate warm harvest year.

VINTAGE DESCRIPTION

A cool, winter-like spring saw vine growth delayed in development. Rainfall in October was significant. A dry and warm summer, with sustained warmth day and night through December, January and February, possibly influenced by another La Niña season, saw a rapid ripening period for all grape varieties, with all vineyards harvested in little over a month. Fruit quality was excellent with surprising delicacy and elegance. A low yielding vintage, primarily due to spring conditions over the past two years. Warm and rapid ripening for varieties in January was ideal and saw the Chardonnay's desirable ripe flavours pronounce themselves quickly. Vine health remained fantastic, with fruit quality high and flavours concentrated.

VARIETIES

100% Gingin Clone Chardonna.

HARVESTED

16 February - 4 March 2022

PRESSING

Hand harvested, chilled, whole bunches pressed

JUICE TURBIDITY

High solids (average 680 NTU)

FERMENTATION

100% wild yeast

FERMENTATION VESSEL

French oak barrels

MATURATION

French oak barrels

56% new, 44% 1-3 year old (includes 13% in 1 year old Merlot)

15 months; 8 months in oak, 7 months blended in tank

BOTTLED

May 2023

TA 6.4g/L PH 3.13

MALIC ACID 0.36g/L

RESIDUAL SUGAR 1.12g/L

ALCOHOL 13.0%

VEGAN FRIENDLY Yes

CELLARING 2029+ for complete, subtle Chardonna.