

KEEPERS OF THE FLAME

2021 Chardonnay

A little ray of sunshine. This distinctive parcel of chardonnay was identified early in the growing season. Like the previous years Keepers of the Flame, it came from our Cottage Vineyard, utilising the new 584 chardonnay clones that were planted. An evolution of the Keepers of the Flame style, that will keep you coming back for more.

TASTING NOTES

COLOUR: Pale straw with green hues.

NOSE: Struck match, citrus blossom, lemon leaf, almond blossom and white peach.

PALATE: Lemon and lime pith, citrus blossom, hints of flint with pear and oyster shell. Flint and graphite shows on the after palate with layers of white peach and nectarine. Hiding in behind is a little oak, a touch of almond but more of an elegant style of chardonnay with nice acid.

VINEYARD: The Cottage Vineyard

SOIL: Sandy loam over dense clay

OAK: 100% new French oak, 2 x puncheons and 2 x barriques

VINTAGE CONDITIONS

What a contrast of conditions from the previous year. 2021 was a typical La Niña year, plenty of rain and the vines responded with good to excess growth. It was an ideal growing season, with modest rainfall and crops present as the vines bounced back to life. With Winter 2020 being warmer than average we saw budburst begin a touch early, flowering and veraison timed closer to normal. Rainfall in December and January coupled with cool, overcast days helped the fruit retain good pH and acid levels as it started to ripen.

The fruit ripened quite late in the season and due to rain and COVID (unable to secure hand picking crews) this release was 50% machine harvested and 50% handpicked in the early hours of the morning when the fruit was flavour ripe. A gentler vintage than the previous years with fruit coming in steadily throughout January and into February.

WINEMAKING

This was the last parcel of chardonnay picked in the season. Purely free run juice, drained into barrels, with a natural wild yeast ferment. The cooler vintage conditions meant that the fruit held its naturally higher acidity. Around two thirds of the barrels used in the final blend went naturally through malolactic fermentation, which gives this wine an added layer of texture on the nose and creaminess. The wine spent 10 months in new French oak barriques and puncheons.

A good evolution of the Keepers of the Flame style. Jerome notes “Just what I was hoping for when we started this special project.”



TECHNICAL DATA

ALCOHOL: 12.6%

pH: 3.47

TA: 6.7



SCAN the QR code to hear our winemaker Jerome Scarborough talk about this distinctive parcel of wine.