

KEEPERS OF THE FLAME

2019 Chardonnay

The inaugural launch of our Keepers of the Flame Chardonnay is sourced from one of the most prized vineyards in the Upper Hunter, Ogilvie's View. The F5 block that was identified for this wine has a mix of chardonnay clones, and is located at a higher elevation than the rest of the vineyard.

TASTING NOTES

COLOUR: Pale straw with green hues.

NOSE: Poached pear with star anise and lemon rind. Rich characters of yellow peach and cinnamon. Starting to show bottle age characters.

PALATE: Brioche and grilled almonds with complex characters of grapefruit and cinnamon. There is a strength of fruit but with a soft plushness, due to some bottle age. Powerful but well balanced after palate.

VINEYARD: Ogilvie's View

SOIL: Deep rich, red, clay loam

OAK: Five French oak barrels were selected for this final wine, using predominantly new oak

VINTAGE CONDITIONS

From August to January, we saw 70% of our normal rainfall for the period, with the daily maximum temperatures 2-3 degrees above average. Budburst occurred the first week of September, the weather although warmer than normal was calm and allowed for good growth of shoots and leaves.

Flowering came slightly early in the first week of November and with mild, sunny weather this resulted in good fruit set. Veraison was a little ahead of time but with some mild nights (although extreme daytime temperatures) the beginning of harvest almost timed to normal.

WINEMAKING

Gently harvested fruit, pressed and oxidatively handled, cold settled in stainless steel, barrel fermented with 6% grape must added back to the barrel during fermentation. 4 weekly barrel stirring. This was a larger volume (110 barrels) with a barrel selection around 10 months from vintage.



TECHNICAL DATA

ALCOHOL: 14.0%

pH: 3.42

TA: 6.5



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