

## KEEPERS OF THE FLAME

### 2020 Chardonnay

*Perhaps the best thing to come out of 2020. This was a challenging vintage with drought, bushfires and then Covid testing our resilience. However, this superb parcel of fruit from our Cottage Vineyard is a shining light, highlighting the exemplary quality that the new 548 chardonnay clone produces from this iconic Hunter Valley vineyard.*

### TASTING NOTES

**COLOUR:** Pale straw with green hues.

**NOSE:** Brioche, hints of white citrus flowers, mineral and white nectarine. Touch of oak on the nose showing as cinnamon and nutmeg.

**PALATE:** Fully ripe grapefruit with textural minerality combined with white peach and charred citrus rind. Oak characters coming through on the back palate.

**VINEYARD:** The Cottage Vineyard

**SOIL:** Shallow sandy loam over dense clay

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

### VINTAGE CONDITIONS

2020 was a challenging vintage. Still in depths of drought, hot and dry with only 114mm of rainfall through until early February. In late 2019 the bushfires kicked off across NSW and the Hunter Valley had a constant concern with smoke taint. Fortunately, our Scarborough vineyards were a good distance between the fires, which reduced any impact of smoke taint. We were lucky!

Fruit ripening commenced early across the region. We started harvest on 7th January and it was the first time ever that we completed vintage solely in the month of January. Fast and furious some would say.

The fruit for this release was earmarked early in the season. New plantings of the 548 chardonnay clone, a relatively new Burgundian import, markedly different from the other plantings of chardonnay. The vineyard management ensured that bunches had good exposure to sunlight and in turn this meant ripening occurred while also retaining acid. The sandy flats these vines are planted on cool down dramatically overnight, so this also helps in maintaining acid while ripening.

### WINEMAKING

This was the last chardonnay fruit to be picked and was machine harvested in the early hours of the morning (due to inability to get picking crews due to COVID). Made from 100% free-run juice, all solids and a natural wild-yeast ferment. It was kept in 100% French oak barriques and a component in a larger Damy puncheon.



### TECHNICAL DATA

**ALCOHOL:** 13.2%

**pH:** 3.28

**TA:** 6.6



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