

TARRAWARRA

ESTATE

2023 CHARDONNAY

YARRA VALLEY

Variety: Chardonnay

Season Notes: A small but high quality vintage. A cool spring followed by a mild and wet growing season saw low yields. This gave us lovely fruit concentration, depth of flavour and balanced acidities.

Alc/vol: 13.0%

Harvest Date: Hand harvested between 3rd & 14th March, 2023.

Winemaking: The fruit was hand harvested and cooled overnight before whole bunch pressing the following morning. The juice was settled briefly before filling off to oak for ferment. Upon the ferment being completed, the wines were sulphured and left on lees for maturation. The wine was blended in October, before bottling in June, 2024.

Oak: Fermentation and maturation in 100% French oak Puncheons, Demi Muid & Barriques for 7 months. 10% new oak.

Cellaring: Will drink well now, and will continue to develop further complexity over the next 5-10 years.

Colour: Pale straw colour, indicative of it's freshness and youth.

Nose: Initial aromatics of citrus, being lemon & bergamot based, give way to subtle notes of white flowers & a slight hint of wet stones.

Palate: Flavours of ripe citrus, white nectarine and grilled hazelnuts. Refreshing, yet balanced acidity complements the intensity of the fruit profile. A crisp and textural finish with a subtle hint of salinity, helps drive the wine and aid in further complexity.

Food match: Pan seared John Dory with butter, capers & fresh parsley, or freshly shucked oysters served simply with a wedge of lemon.

TARRAWARRA