

Lone Star Creek Vineyard

Wines from the Upper Yarra Valley

Chardonnay 2021

Vineyard:

Clone: Bernard selection 76 own rooted - Vines planted in 2014.

Sourced solely from Lone Star Creek Vineyard, Upper Yarra Valley.
C Block is yellow duplex soil.

Fruit picked on 17 March, 2021

Analysis: Baume: 11.9, T.A.: 8.0g/l, pH:3.28

Winemaking:

Winemaker: Franco D'Anna

Total crush: 127 dozen - Crushed, pressed & cooled at receipt,
barrel primary and random natural malolactic fermentation.

Inoculation of yeast.

Maturation: nine months on lees in new (37%) and used French
Barrique (225l)

Cold stabilised, filtered and bottled 24 December, 2021.

Contains sulphites

Tasting Notes:

This wine is another big step forward in expressing the vineyard
terroir. Delicate white fruit nose with a hint of grapefruit citrus and
yeasty notes. The palate is broad and mouth filling with texture,
length, and plenty of acid grip. The oak influence is slightly more
obvious than in prior vintages – to the wine's benefit.

Cellaring: drink now up to 10 years.

Vegan friendly: no animal products used.

12.5% alc/vol; Approx. 7.4 standard drinks

Awards/ Reviews:

The Real review, Huon Hooke: 92 points. "It's just a baby with a
very light straw-yellow hue and a reserved creamy yeast-lees
aroma. Spicy too... The acidity is quite nervy and tangy lemony and
singular. ...it's a lovely drink now and very refreshing."

Halliday Wine Companion, Philip Rich: 91 points. "...A medium
green gold. Aromas of yellow apples, orchard fruits and a touch of
butter. Has richness through the mid palate with those orchard
fruits coming to the fore, finishing with a green apple-skin acidity."

