

# Lone Star Creek Vineyard

Wines from the Upper Yarra Valley

## Chardonnay 2022

### 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, 2022

Analysis: Baume: 12.4, T.A.: 7.0g/l, pH:3.25

### Winemaking:

Winemaker: Franco D'Anna

Total crush: 121 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 20 January, 2023

Contains sulphites

### Tasting Notes:

This wine is another lovely expression of 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. We are becoming more confident of the right mix of new and old oak - to the wine's benefit - present but restrained.

Cellaring: drink now up to 10 years.

Vegan friendly: no animal products used.

12.5% alc/vol; Approx. 7.4 standard drinks

### Awards/ Reviews:

**Wine Front Gary Walsh: 91 points**, Peach, apple, cedar, something of a custard powder richness too. Shot through with citrus acidity, a little chalky and grippy, with a juicy white fruit finish of good length. Maybe a little brassy and obvious, though no shortage of flavour. Good.

**Real Review, Huon Hooke: 90 points**, Mid-yellow colour, looking slightly evolved for a 2 year-old; the bouquet is subtly complex, with 'worked' aromas that suggest creamy lees and buttery touches, the oak is nicely in the background, and the palate is rich and full, with layered flavour and bright and rather frisky, lemony acidity lifting the finish—which is clean and dry

