

# 2020 Heytesbury Chardonnay

A selection of the most unique and striking vineyard sections, recognised for its innovative winemaking, al dente ripeness and distinguishing 'Heytesbury' character.



## APPEARANCE

Bright pale straw with a slight golden hue.

## NOSE

A beguiling perfume of elevated wattle honey, smoking wax, grilled white nectarine, white rose and ginger is rounded out by complex aromas of wet ocean limestone, lemon grass, Geraldton wax flowers and yeasty flat bread. Quite restrained in its youth, with more complexities to be unveiled over time.

## PALATE

A bright yet creamy entry is supported by a beautifully taut line of acidity and incredible palate structure. An enticing pop of samphire complements the mineral, saline core, leading to a long, rich and dry finish with lingering hints of savoury beeswax.

## WINEMAKER COMMENTS

Our most unique small vineyard sections where aspect and soil interplay with the Gingin Chardonnay in such a way to ignite stunning varietal and wild yeast influence. A moderately warm, dry and relatively early vintage of low yields produced fruit with fine perfumes, electric acidity and a very full rich mid palate weight balancing on a knives edge of 'al dente' ripeness. Natural malolactic fermentation was allowed to complete 100%. Hand-harvested whole bunches were pressed and transferred direct to barrel as unclarified juice. Each parcel was fermented with only natural yeasts from the vineyard and left on lees in barrel for 10 months of maturation and an additional 7 months in tank after blending, with regular battonage. Crafted from 100% Gingin clone fruit, this wine remains true to the signature Heytesbury perfume and structure. A rich, structured, savoury and subtly complex release that will become even deeper with time.

## VINTAGE DESCRIPTION

2020 was a warm vintage with low yields resulting in good quality. Spring development was early followed by a warm start to summer and continuing into fine sunny, dry conditions throughout the summer months. This, combined with lower yields, brought an early start to harvest. Happily, we experienced minimal bird pressure due to the timely arrival of Marri Blossom and there was no disease pressure. Following the completion of white harvest, a rainfall event in late February provided a timely drink for the reds. Bird pressure increased resulting in the netting of our red varietals. The faster ripening period combined with lower yields led to incredible concentration in our red varietals, with substantial tannins and rich fruit flavour.

## VARIETIES

100% Gingin Clone Chardonnay

## HARVESTED

5 - 12 February 2020

## PRESSING

100% hand harvested, chilled, whole bunches pressed

## JUICE TURBIDITY

High solids (average 600 NTU)

## FERMENTATION

100% wild yeast

## FERMENTATION VESSEL

French oak Barrique

## MATURATION

French oak Barrique  
62% new, 38% 1-4 year old  
10 months

**BOTTLED** July 2021

**TA** 6.7g/L **PH** 3.14

**MALIC ACID** 0.14g/L

**RESIDUAL SUGAR** 1.09g/L

**ALCOHOL** 13.5%

**VEGAN FRIENDLY** Yes

**CELLARING** 3 years (fresh) 3 - 8 years incredible drinking window, 8+ years for complex, aged Chardonnay.