

2021 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

Pale straw with a green and golden tinge.

NOSE

Savoury, citrus and stone support the elegant, flinty note of the classic Heytesbury perfume. Delicate hints of coastal herb and green tea sit with a little soft cheese and candle wax.

PALATE

The pure, fine satin polish of this vintage is special, showing serious precision of al dente ripeness. A typically powerful and tightly held acid line holds a soft, full core, showing amazing restraint with incredible balance and a lightly pithy finish.

WINEMAKER COMMENTS

Our most unique small vineyard sections where the Gingin clone on specific aspect and soil interplay in such a way to ignite very special varietal and wild yeast influence. A slightly later harvest held back by late January rain reached a subtle and precisely balanced structure of alcohol and acid line with the most delicate of flavors held tightly, resulting in beautiful restraint and balance. Natural MLF was allowed to complete. Hand-harvested, whole-bunches were pressed and transferred direct to barrel as unclarified juice. Only natural yeasts from the vineyard fermented the wine and was nurtured in our cellar for 15 months, 9 of which were in oak with some lees stirring. 100% Gingin clone and true to Heytesbury perfume and structure. A savory, delicate and beautifully structured, complex wine in a cooler, slightly later harvest year.

VINTAGE DESCRIPTION

A year of peculiar weather where our commitment to organic viticulture was vital to the successful growth of quality, balanced fruit. A cool and wet spring prompted the need for an intense leaf plucking program to mitigate disease risk. Luckily, December and January were warm and dry. Canopy management was a priority throughout February and March to combat unusually warm and moist conditions. A rainfall event in early February provided a timely drink for the red varieties, followed by warm weather which was ideal for the Chardonnay to achieve ripeness. A second rainfall incident in early March was followed by sunny and breezy conditions to dry off the fruit for healthy ripening. With our judicious canopy management and a crop of naturally resilient grapes, we are pleased to say that fantastic quality fruit was ripened and harvested with little-to-no disease in our vineyards.

VARIETIES

100% Gingin Clone Chardonnay

HARVESTED

16 - 26 February 2021

PRESSING

100% hand harvested, chilled, whole bunches pressed

JUICE TURBIDITY

High solids (average 553 NTU)

FERMENTATION

100% wild yeast

FERMENTATION VESSEL

French oak barrique

MATURATION

French oak barrique

56% new, 44% 1-3 year old (includes 6% in 1 year old Mercurey) 15 months. 9 months in oak, 6 months blended in tank

BOTTLED 10 June 2022

TA 6.8g/L **PH** 3.14

MALIC ACID 0.10g/L (MLF complete)

RESIDUAL SUGAR 1.01g/L

ALCOHOL 13.0%

VEGAN FRIENDLY Yes

CELLARING 2028+ for complex, well developed Chardonnay