

RISING

2021 CHARDONNAY



VINTAGE

Vintage at Rising Vineyard started on 23rd February with Gewurztraminer, almost 2 weeks later than vintage 2020. This later picking was due to mild temperatures and a huge amount of rain through January. These conditions allowed the grapes plenty of time to accumulate lots of flavour while still retaining moderate alcohols – 12.5 to 13% on average. 2021 was a goldilocks vintage where everything was just right, and the resulting wines can be consumed young or cellared for a while. A vintage of balance, energy, and flavour.

VINEYARD

A blend of five blocks from the Rising Vineyard in St Andrews – P58 clone from Birdwood block, P58 from House block, I10V5 clone and Bernard 76 clone from Bibs block, Bernard 95 clone from Number 1 block and Bernard 95 clone from 95 block – confusing?... yes, it's complicated! Hand-picked over a ten-day period in March 2021. Age of vines varies from 19 to 37 years old.

VINIFICATION

All parcels were whole bunch pressed to tank for an overnight settle before going to barrel with lots of solids for ferment and maturation. French oak is used exclusively, mainly 300L hogsheads of which 15% were new. A few barrels went through malo but we're not sure exactly how many, maybe 10%. The wine rested in barrel for nine months before blending and bottling in January 2022.

TASTING

Vibrant pale straw colour with a touch of green hue. On the nose, white peach, roasted almonds, and fennel, with a mineral wet rock and a faint struck match aroma. The palate has breadth without being overblown; a fullness without being fruity. Saline acidity flows through to the back palate giving the wine line and length. Flavours are lemon curd and ripe limes with a touch of nutmeg oak.

ANALYSIS

Alcohol : 12.5%

pH: 3.25

TA: 6.9g/L

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