



ONE ACRE

VINTAGE

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 & VINIFICATION

This Chardonnay comes exclusively from Birdwood block, comprised of 30-year-old vines grown on a steep, south-facing slope at Rising. We hand-picked this block twice in 2021, on the 3rd March and again on the 10th of March; this wine is a blend of the best barrels across those two picks. Planted in 1993 to P58 clone, these vines remain on own roots. The hallmarks of this block are wines with a concentrated mid-palate and an intense mineral drive. Hand picked and whole bunch pressed to French oak (25% new) for indigenous ferment. Minimum sulphur was added in early Spring 2021. Although the wine was left un-sulphured for a few months, it has not been through malo-lactic fermentation. Racked and filtered in March 2022 after 12 months on full lees in oak.

TASTING

Aromas of fresh herbs and pink grapefruit give an immediate impression of the zesty, mouth-watering palate to come, with hints of freshly baked bread and toasty brioche indicative of time in oak. The palate has an intense mineral drive of wet rock and sea-spray. Considered use of quality oak adds further complexity to the structure and mouthfeel, and contributes a subtle apple pie character providing balance to this steely chardonnay. A concentrated mid-palate with tension, fruit-drive and power.

ANALYSIS

12.5% Alc. 3.15 pH. 6.5g/L TA

