

RISING

2020 CHARDONNAY



VINTAGE

A challenging vintage to pair with a challenging year in general. Spring 2019 was cool, windy and wet resulting in low crops due to poor fruit set. Temperatures remained moderate, and rain throughout the harvest period provided challenging conditions. Overall, the coolish and wet weather resulted in low sugars (therefore alcohols) and crisp, refreshing acidity.

VINEYARD

Single Vineyard. A blend of Birdwood (P58/south facing), BIBS (I10V5 & Bernard 76/west facing), House (P58/north-west facing), Number 1 (Bernard 95/south facing) blocks.

VINIFICATION

Hand picked, whole bunch pressed, indigenous yeast ferment in French oak barrels (a mix of puncheons and hogsheads) – 23% new. Some barrels were left to go through malo-lactic fermentation (maybe 15%). The wine was left on lees in barrel for 10 months before racking into tank with fine lees for a further 3 months to integrate before bottling.

TASTING

Bright Straw yellow. So dense. Saline, wet rock, cinnamon and sandalwood. Savoury brioche and a hint of garrigue - rosemary flowers, bay leaves, green olive. Tightly coiled with a flinty grapefruit core, which unfurls to white blossom to follow the saline mineral drive. Searingly long. Where Rising truly shines.

ANALYSIS

Alcohol : 12.5%

pH: 3.25

TA: 6.9g/L