

# RISING

## 2019 CHARDONNAY TASTING NOTES



### VINTAGE

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2019 was a warm and dry vintage. Crops were low due to reduced availability of water, thus concentrating both the fruit flavours and acidity in finished wines.

### VINEYARD

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The 2019 Rising Chardonnay comes from two blocks at Rising Vineyard in St Andrews. The North facing House block planted in 2010 to the P58 clone brings the wine generous fruit and power while the South facing Birdwood block planted in 1993 also to the P58 clone adds minerality and a focused acid spine.

### VINIFICATION

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Handpicked and whole bunch pressed to French oak hogsheads (30% new) for indigenous yeast fermentation. Most of the barrels went through malo-lactic fermentation. Left on lees without stirring for ten months before a four-month stint in a chilled stainless steel tank. Bottled filtered but unfined.

### TASTING

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Bright Straw yellow. The nose is stoney, minerally and limey, with a touch of green nettle and some sweet biscuity goodness. On the palate, there are saline feels - maybe olive brine - with hints of lavender and brioche; it's poised, but certainly has presence. Finally, there's a touch of powdery phenolics in there for a bit of chewiness and funk.

### ANALYSIS

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Alcohol : 12.5%

pH: 3.21

TA: 5.4g/L