

# Suilven Chardonnay 2021

## **Adelaide Hills**

Undoubtedly capable of producing world class Chardonnay, the Adelaide Hills comprise verdant rolling hills, precipitous slopes and a multitude of micro-climates that aid complexity and intensity combined with elegance. Of all the sub-regions of the Hills, Picadilly, as one of the highest and coolest areas has become synonymous with the very best fruit. In keeping with the mountain named Suilven on the label, this is the summit of our white winemaking.

### **Vintage Conditions**

Rare is the vintage that combines good yields and high quality but 2021 was just that. A remarkable vintage in that it was once again pandemic affected but that it was measured and mild with none of the heat spikes or drought conditions of recent years. With good levels of winter rains filling soil profiles, the mild weather with intermittent rains throughout the growing and ripening season ensured that fruit ripened over a long period of time and the vintage was one of the longest in recent history. The results are spectacular, healthy fruit, moderate sugars and complex flavours, have resulted in wines of beautiful balance, fragrance and varietal typicity.

#### Winemaking

With such perfect raw materials, our only job was not to undo all nature's good work. Fruit, hand-picked in the cool of the morning on March 21st.

Fruit was transferred straight to press before a very slight settling of juice which retained a high solids content. A combination of new French oak hogsheads and concrete eggs were filled and we waited for the natural fermentation to begin - which it did at quite a rate! The finished wine was held in barrel and egg, with regular battonage, for 10 months before bottling with only a very light fining and filtration.

#### **Tasting**

Refreshing white fruits, with a hint of spice and light oaking on the nose. Zippy acidity, white and stone fruits such as peach, and some minerality adding some texture.

Alcohol: 13%

Total Acidity: 6.1 g/l

**pH**: 3.18

Residual Sugar: 1 g/l

SO2: 96 mg/l Fining: Bentonite Vegan: Yes







