



# **Eden Valley**

The Great Escape is our benchmark, cooler climate Chardonnay produced from fruit grown in the Eden Valley's elevated vineyard sites which allow for a long ripening period which helps to maintain the natural sugar and acid balance of the grape. With moderate alcohol, focussed, crisp citrus fruit and a mouth-watering finish, this is an accomplished, truly modern style of this noble variety.

### 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.

### Viticulture

Trellised vineyards, pruned to produce moderate yields.

# Winemaking

Fruit went directly to press after picking. The free run juice was run off to tank to settle. We retain a relatively high level of solids in the ferment, all of which is wild fermented in used French oak or concrete egg. We do not encourage malolactic as we want to preserve the crisp, citrus fruit profile.

# Tasting

Citrussy, subtle oak influence and a bright yet creamy palate.

Blend: 100% Chardonnay

Alcohol: 13.5% Total Acidity: 6.23 g/l pH: 3.48 Residual Sugar: 2 g/l SO2: 97 mg/l Fining: Bentonite Vegan: Yes Vegetarian: Yes







