



## The Wild Ones Chardonnay 2020

### South Australia

Parading out in all their glory, the Wild Ones are a sight to behold. Elegant, refined and a little mischievous. Beautiful wines, larger than life characters all in one gregarious package.

#### Vintage Conditions

2020 vintage conditions in were perfect in many ways. A warm , dry early season gave way to a mild, sometimes cool, February and March which allowed for ripening at a very relaxed pace. Small yields across all regions concentrated the fruit flavours while the dry conditions led to low disease pressures. Sadly, the season will also be remembered for the devastating bushfires that preceded it and the unprecedented global Covid pandemic that struck right in the middle of vintage. A remarkable season in many ways and one that we hope will be remembered for all the right reasons when you taste the wines.

#### Viticulture

As we like to pick 'on the way up' our season began quickly with several varieties ripening at once but then progressed nicely, with the ability to pick when it suited given the settled weather.

#### Winemaking

We pick our fruit on the way up to ripeness, retaining the vibrant, mouthwatering fruit we taste on the vine. The fruit is crushed then gently pressed prior to a cool ferment to retain fresh citrus notes. Post fermentation, a combination of extended time on lees and some oak influence ensure a harmonious, delicious chardonnay.

#### Tasting

This Chardonnay is sourced from cooler climate vineyards to give a delicious, tangy white wine. Crisp, lively and bright, this citrus scented Chardonnay is well balanced, with tropical fruit and melon on the palate before presenting a vibrant, textured finish.

**Alcohol:** 13.5%

**Total Acidity:** 6.23

**pH:** 3.46

**Residual Sugar:** <2 g/l

**SO<sub>2</sub>:** 90mg/l

**Fining:** Bentonite

**Vegan:** Yes

**Vegetarian:** Yes

