



The Wild Ones Chardonnay 2021

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

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

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: 6.53

pH: 3.5

Residual Sugar: <2 g/l

SO₂: 90mg/l

Fining: Bentonite

Vegan: Yes

Vegetarian: Yes

