SANTOLIN 'GLADYSDALE' CHARDONNAY

2021

Grapes

100% Chardonnay Willowlake Vineyard, Upper Yarra Valley

Vineyard Notes

Produced from fruit grown on a single 30+ year old block in the Willowlake Vineyard, Gladysdale. At 250m above sea level, this vineyard has a blend of soils combining rich, red volcanic soil from the hills and clay loam. The majority of the vines are planted on a north east facing slope and receive high rainfall across the year. The vineyard is hand pruned with vertical shoot positioning and shoot thinned when required throughout the growing season.

Winemakers Notes

This 2021 Chardonnay has been crafted with minimal intervention, using natural fermentation, no fining and only a single filtration before bottling.

Hand picking commenced on March 17th 2021. Grapes were chilled overnight then whole bunch pressed and the juice transferred to a mixture of new (75%) and old French oak barrels. A portion of the grapes were fermented on skins to add texture and mouthfeel. Once dry, the wine was left to mature on lees for ten months until blending, where the wine underwent a single, course filtration before bottling.



Alcohol 13.0% pН 3.27 TA 7.45 g/L Cellaring 10+ years Fermentation Wild ferment in oak **Oak Maturation** 10 months in 100% French oak - 75% new **Total Production** 300 dozen **Additional Notes** Suitable for vegans **Release date** 1 Mar 2023

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