



SANTOLIN GLADYSDALE CHARDONNAY 2022

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.

Winemaker's Notes

This 2022 Chardonnay has been crafted with minimal intervention, using natural fermentation, no fining and only a single filtration before bottling.

Hand picking commenced on 12 March 2022. Grapes were chilled overnight then whole bunch pressed, and the juice transferred to a mixture of new 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
13.8%

pH
3.20

TA
6.75g/L

Cellaring
7 - 10 years

Fermentation
Wild ferment in oak

Oak Maturation
10 months in 100% French oak - 50% new

Total Production
300 dozen

Additional Notes
Suitable for vegans

Release date
September 2025

Winemaker
Adrian Santolin



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