

2023 Heytesbury Chardonnay

A selection of the most unique and striking vineyard sections, recognised for its innovative winemaking, al dente ripeness and distinguishing 'Heytesbury' character.



APPEARANCE

Pretty pale-yellow garnet.

NOSE

Wonderfully complex, showing classic aromas of fine stone flint, lamb fat, and champignon, alongside custard lemon biscuits. Subtle hints of wet limestone and ocean spray evoke the region's maritime influence, while a touch of white leather and sweet new straw bring savoury notes.

PALATE

Beautifully structured with long taut acid lines that provide strength and power. A fine, dry phenolic texture adds a layer of tension, complementing the wine's depth. The palate evolves with lingering flavours of grapefruit, clotted cream and hints of ginger and lime leaf.

WINEMAKER COMMENTS

Our most unique small vineyard sections where the Gingin clone on specific aspect and soil, interplay in such a way to ignite very special varietal and wild yeast influence. A similar harvest time to the reasonably late year last year due to cold spring conditions. However, dry conditions and a sunny mild January saw ripening speed up with flavour and sugar reaching ideal ripeness with high acidity, so natural MLF was allowed to complete. Delicate flavours held tightly, resulting in beautiful restraint and balance. Hand-harvested, whole-bunches were pressed and transferred direct to barrel as unclarified juice. Fermented with natural yeasts from the vineyard, then nurtured in our cellar for 9 months in oak with some lees stirring, then 7 months harmonising in tank on full lees before filtering and bottling. 100% Gingin clone and true to Heytesbury perfume and structure. A savoury, delicate and beautifully structured wine, showcasing impressive complexity from a dry, cool year.

VINTAGE DESCRIPTION

A cool dry spring delayed vine development by 2-3 weeks, allowing time to open canopies which paid off come veraison. December, January and February brought consistent dry and mild conditions which saw vine development catch up nicely. Yields and bunch weights were a highlight, with fruit displaying beautiful balance. Ideal mild conditions allowed Chardonnay to develop bright acidity and sound flavour ripeness. March brought three small rain incidents, the most significant of which occurred post white harvest. Cool evenings and moderate daytime temperatures with afternoon sea breezes were ideal for gentle, consistent tannin ripening in our reds which maintained dense flavour. Low Marri Blossom presence resulted in the largest netting program since 2019, with bird pressure at a high during harvest. Overall, vineyard plots have shown excellent balance with more fruit and canopy, reflecting vine health and minimal heat stress from a milder season.

VARIETIES

100% Gingin Clone Chardonnay

HARVESTED

15 February - 7 March 2023

PRESSING

Hand harvested, chilled, whole bunches pressed

JUICE TURBIDITY

High solids (average 553 NTU)

FERMENTATION

100% wild yeast

FERMENTATION VESSEL

French oak barrique

MATURATION

225L French oak barrique

52% new, 48% 1-3 year old

16 months; 9 months in oak, 7 months blended in tank

BOTTLED 12 June 2024

TA 6.9g/L **PH** 3.13

MALIC ACID 0.17g/L

RESIDUAL SUGAR 0.85g/L

ALCOHOL 13.0%

VEGAN FRIENDLY Yes

CELLARING 2026 to 2030+ for complex, savoury Chardonnay

RATINGS

James Suckling 97/100