



2022 TILBURY CHARDONNAY

REGION:	ADELAIDE HILLS, SOUTH AUSTRALIA
SUB REGION:	LENSWOOD, PICCADILLY VALLEY & LOBETHAL
HARVEST DATE:	MARCH & APRIL 2022
ALCOHOL:	13.5% ALC
WINEMAKER:	MICHAEL DOWNER

VINEYARD:

From a selection of vineyards, predominately from our new Lenswood vineyard the remaining fruit is sourced from a high altitude Piccadilly Valley vineyard and the Lobethal districts. These are mature vines with a mix of clones, Bernard C76, C95 & C96 with I10VI, G9V7 and Mendoza clones. The elevation (450-550m) in this cool climate coupled with a range of aspects provides naturally high acidity with depth of fruit to produce a refined elegant style of Chardonnay.

VINTAGE:

2022 vintage, starting with good sub soil moisture from a wet winter, spring experienced regular rain events that dried off in December, poor flowering conditions resulted in very low yields giving excellent concentration. A refresh in January with 42.5mm of rain for the month was welcomed, this was followed by very mild cool conditions in February and March.

WINEMAKING:

The hand picked grapes were part whole berry & whole bunch pressed, due to the natural balance of the fruit no acidification was required before fermentation in older French oak. Partial malolactic fermentation was allowed with a touch of lees stirring to add complexity and depth whilst being careful to keep the wine focused to display the unique qualities of the vineyard.

