
2023 GHOSTGUM CHARDONNAY

WINEMAKING

Hand-picked on the 3rd and 4th April and whole bunch pressed after a night in the cool room. Cloudy juice was transferred to 300L and 500L French oak barrels (30% new) for indigenous fermentation.

Post sugar fermentation some of the barrels were sulphured and stored away in the cold barrel store to prevent malo-lactic fermentation, thus retaining some of that electric acid. A portion of barrels (around 30%) were kept in a warmer part of the winery and left un-sulphured to encourage malo which lowers the acid and adds texture to the wine.

The final blend utilises both these components to create a more complex wine.

VINTAGE & VINEYARD

Another cool and wet year on the Mornington Peninsula in 2023 had us battling the rain gods to achieve ripeness.

Picking for Chardonnay and Pinot Noir commenced on the 3rd of April and finished on the 15th, our latest finish to harvest at Main Ridge. Good sugar levels were achieved as well as concentration of fruit and acidity.

TASTING NOTE

Immediately generous nose with aromas of honeysuckle, marzipan and lemon tart. A citrus core and more tension on the palate than the nose suggests with further richness expected to develop with age.

ANALYSIS

Alc: 13%
pH: 3.25
TA g/l: 7.8

