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PETER
DRAYTON

Wildstreak

Old Vine Chardonnay / Hunter Valley / 2019

'Wildstreak' celebrates the maverick that is Peter Drayton. Though a fifth generation descendant of the Hunter Valley Drayton family, Peter has forged his own independent way, embodying the audacious spirit and adventurous vision of his very early pioneering forefathers.



Colour

Deep gold.

Nose

Beautifully developed aromas of caramel, and vanilla.

Palate

Buttery with hints of honey dew and crushed gravel.

Winemaking

In 2019 we decided to machine pick our chardonnay and press it into tank where it was clarified and sent to barrel for fermentation. After fermentation the wine was kept on lees for three months before being fined and sent back to oak for a further seven months maturation. We then made the call to hold back this wine in stainless for it to further develop rich characters before being bottled in February 2022.

Food Pairing

A wine best suited to a cheese board.

Vintage Notes

2019 saw the third year of drought to grace the Hunter Valley. As the water dried up, the conditions provided minimal disease risk and so this set the season up to be a cracker. With less water in the soil, we were able to concentrate the flavours this season to bring out lovely fruit and mineral filled wines.

Quick Notes

Vintage: 2019

Winemakers: Peter Drayton | Jeremy O'Brien

Grape Variety: 100% Chardonnay

Bottled: February 2022

Growing Area: Hunter Valley

Alc %/Vol.: 12.0 % v/v

Titrateable Acidity: 5.9 g/l

Ph: 3.42

Cellar Potential: 3-5 years

Oak: French

Maturation: 10 months in oak and stainless.