

LIGHTFOOT

2019 Home Block Chardonnay

The Wine

Our 2019 Home Block Chardonnay is a wine of concentration and intensity, made from a small parcel of fruit taken from the 'Home Block' of Chardonnay within the Myrtle Point vineyard. The wine reflects the intensity of fruit character that the Myrtle Point Vineyard can produce. An intense aroma of melon and peach with a complex almond character. On the palate, initial flavours of melon and peach develop into a creamy, textured wine with nutty tones and excellent acid length

Winemaking

The fruit for this wine was handpicked on the 8th of March 2019 at 13.2 baume. The grapes were taken to the winery and pressed, with all free run and light pressing juice fractions run directly to a mixture of new and seasoned French oak puncheons (500L). Inoculation with the yeast strain CY3079 followed and allowed to ferment until dry. Occasional lees stirring was performed to build complexity and mouthfeel and some barrels underwent spontaneous malo-lactic fermentation. The wine was then left in barrel on gross lees for 10 months, after which it was racked, blended, stabilized and filtered prior to bottling.

Viticulture

The 2019 vintage will be remembered as a very challenging year, but ultimately a very successful year. The second year of drought proper made for a challenging vineyard growing environment. Access to the Mitchell River allowed us to nurture the vines through the long dry summer while the absence of rain meant grapevine diseases were, thankfully, not an issue at all. A mixture of both Spur and Cane pruning set the vines up for a warm and fairly calm Spring which allowed the vines to set a good crop of fruit.

A very dry post-Christmas period brought the ripening of the grapes on quickly, and harvest dates were about a week earlier than normal.

From flowering all the way through to harvest the vines were closely observed to identify the best pocket of fruit from which to produce this wine. Ultimately, this led us to an isolated section of the 'Home Block', a small part of the vineyard that is cane pruned. It also sits on an exposed, shallow patch of soil in the vineyard, which keeps vine vigour low, bunch size down and berry size small. This leads to grapes exhibiting exceptional fruit concentration and varietal purity.

Vineyard

Made exclusively from fruit grown at the Myrtle Point Vineyard in the coastal Gippsland Lakes District, Victoria. Located between the Great Dividing Range and Bass Strait, the Gippsland Lakes District enjoys a cool, semi-maritime climate.

Soil

The Myrtle Point Vineyard is located high on a limestone bluff above the Mitchell River. The soil structure of the vineyard is classic Terra Rosa over Limestone which is highly unusual in Gippsland.

Accolades

For a richer, luscious style à la '19, this is very good, because it doesn't go over the top. Here there's honeysuckle, ripe stone fruit, grilled nuts, creamy lees and plenty of spicy with sweetish cedary oak. Full bodied, fleshy across the palate and satisfying as it finishes just right, guided by the acidity. 93 Points Halliday Jane Faulkner Published 20 June 2022

Production	206 dozen
Harvest Date	8/3/2019
pH	3.38
T/A	7.2g/L
Alcohol	13.8% Alc/Vol
Clone	P58, I10V1 & G9V7, planted in 1995
Vegan	Vegan friendly

