

LIGHTFOOT

2021

Big Poppa Chardonnay

The Wine

"French oak barrels have an individual stamp of uniqueness on whatever wine is matured or fermented within their staves. I have been involved with fermenting Chardonnay in barrels since 1983. Over this time I have seen some beautiful wines emerge from the confines of the oak."

"Occasionally the dynamics of the Chardonnay juice and the fermentation and oak maturation stages of winemaking combine to such a degree that a wine complete with balance, harmony and power is created. This can happen in a brand new first use barrel or a second year, third year or an even older barrel. Brand new barrels however impart the highest level of oak influence to a wine. These barrels need careful and skilful management when being introduced to a blend, but can be beautiful in their own right for a stand-alone wine."

"I always look for a 'Big Poppa' wine to show up in the barrel tastings and when they do it has been beneficial to the entire blend to mix it with its siblings. However, this time the wine from that special barrel was just so good I could not let it be blended. I wanted an opportunity to bottle just one of those delicious barrels of wine which we find in the cellar and share its unique qualities which is usually only seen by the winemaking team." Alastair Butt – Winemaker.

Winemaking

The 2021 'Big Poppa' barrel was a brand new French oak puncheon (500 litre size) from the Sirugue cooperage located in Nuit St Georges in the heart of Burgundy, France. The wine from this barrel exhibited everything I love about the pairing of Chardonnay and oak; power and concentration with oak flavours enhancing the fruit and fermentation influences. The fruit for the 'Big Poppa' came from our renowned 'Home Block' and is a 'free run' portion from the pressing cycle.

Viticulture

The 2021 season was a welcome relief after the challenges of the previous year. In fact, it was the kind of year that you dream of as a viticulturalist! Good winter rains and mild spring conditions led to an even bud burst with very uniform shoots. An average sized crop set with amazing consistency throughout the vineyard and across all varieties. The regular, but not excessive rainfall kept the vines happy and the sunny but mild conditions had everything progressing along beautifully. Careful canopy management and shoot thinning was carried out in late spring, and then a couple of light trims throughout the remainder of the summer. The relatively cool but sunny conditions remained all the way from Christmas until harvest, resulting in slow but even ripening of the bunches, whilst retaining a fine natural acidity.

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 rossa over limestone which is highly unusual in Gippsland.

Accolades

Gold Medal – Gippsland Wine Awards 2022

Harvest Date 20/03/2018

pH 3.52

T/A 7.5 g/L

Alcohol 13.8% Alc/Vol

Clone P58, I10V1 & G9V7, planted in 1995

Vegan Vegan friendly

Total Make 50 dozen

