

LIGHTFOOT

2023

Myrtle Point Vineyard Chardonnay

The Wine

Chardonnay is such a consistent performer in Gippsland. When making this wine the focus is mostly on making a bright, fresh wine that reflects the quality of the fruit grown in our Myrtle Point Vineyard.

Nectarine and stone fruit are quite generous on the palate, complemented by a nutty barrel ferment character, some creamy lees texture, and a nice citrusy acidity throughout the wine. This wine has subtle complexity that will evolve over time.

Winemaking

The grapes were picked and pressed and the juice run directly to barrel. A majority of large format French oak puncheons (500L) were used, as well as some Hogs Head size (300L). Of these, approximately 15% were new barrels. Fermentation carried out in these barrels until completion, and then the lees were stirred periodically over the following weeks. The wine was then left in barrel for 7 months until it was blended, stabilised and filtered prior to bottling.

Viticulture

2023 was a welcome change after the very challenging previous vintages. The La Nina conditions that had been present for the previous couple of years persisted through the Spring, however this provided plenty of water and fortunate breaks in the wet conditions coincided with flowering and so we had a successful fruit set overall.

The canopy was shoot thinned in the spring, and then carefully managed through the early summer period resulting in well positioned shoots and a nice, airy, and light filled fruit zone.

The La Nina conditions ended at Christmas time, and we had a pretty much dream run up until harvest. Nice dry, moderate temperatures meant that we progressed towards harvest at a slow and steady rate with the actual harvest beginning a bit later than the long term average. This gave the grapes a chance to develop great flavours without accumulating high sugars and thus high alcohol levels.

Harvest for the Chardonnay was done between the 14th and 24th of March 2023.

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.

Elevation	60m ASL
Harvest Date	14th & 15th March 2023
pH	3.33
T/A	8.2g/L
Alcohol	12.5% Alc/Vol
Vegan	Vegan friendly

