



# FIRST DROP

- W I N E S -

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## REAL TIME

### 2022 ADELAIDE HILLS CHARDONNAY

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#### RESTRAINED AND REFINED EXPRESSION OF CHARDONNAY.

Chardonnay has evolved over the years with significant variations to winemaking and style, our expression has gradually developed over time to express the pure varietal character and the Gumeracha vineyard it is grown on.

#### COLOUR

Pale Straw

#### BOUQUET

Apples, yellow peach & pear blossoms with hints of toasted hazelnuts.

#### PALATE

Nectarine & white peaches with yellow grapefruit.  
Fresh lemon curd & hints of brioche, on a tightly textured palate.

#### CELLARING

5-8 years

#### VINTAGE

The 2022 vintage, saw us draw our chardonnay attention to my old stomping ground & distinguished vineyard in Gumeracha.  
I am particularly fond of viticulture in the Gumeracha sub-region, where I first worked in 1996, especially for Chardonnay. Long mild mornings & days as well as bitterly cold nights slowly ripen, pristine chardonnay fruit allowing it to develop elegant flavours & tight texture. Delicate & minimal handling in the winery has seen us produce an outstanding Chardonnay from an excellent vintage.

#### VINEYARDS

Gumeracha in the Adelaide Hills - 350m above sea level on sandy loam & clay layered over shale & limestone

#### VINIFICATION

Hand-picked and the whole bunch pressed, fermented in French Oak puncheons (20% New). Matured on lees, with fortnightly stirring and natural MLF (40%). The wine was filtered and bottled in February 2023.



12.5% Alc

