



## *The Katana*

20/20

### CHARDONNAY

#### THE WINE

Capturing the essence of two unique Adelaide Hills Chardonnay vineyards. Wild yeast fermentation in French oak barriques overlays a background of minerality with lemon zest and white nectarine. Elegant, complex, refined.

#### VITICULTURE

The grapes from Kenton Creek vineyard at Gumeracha and the Moskos vineyard at Forreston were a mixture of I10V1 and Bernardi 76 and 96n clones

Crops on both vineyards were very low, giving good concentration of flavour and showing the bright acidity characteristic of the vintage

Both vineyards were picked on 1st March 2020

#### WINEMAKING

The Bernardi clones were hand-picked, chilled overnight and then whole bunch pressed, while the I10V1 was machine harvested

These two parcels were rough settled and transferred to French oak barriques (25% new) for fermentation.

THE I10V1 Fraction was allowed to undergo malolactic fermentation to increase its complexity and texture and both wines remained on their yeast lees until they were blended together and bottled in late October 2020

#### SPECIFICATIONS

VARIETY	100% Chardonnay
GEOGRAPHICAL INDICATION	100% Adelaide Hills, South Australia
ALCOHOL	13.0%
CELLARING POTENTIAL	1 -5 years

