



# HEIRLOOM VINEYARDS

EST. 2004 AUSTRALIA



## 2023 ASSEN'S FORTALICE ADELAIDE HILLS CHARDONNAY

Heirloom Vineyards was conceived in vintage 2000, when a young winemaking student caught the eye of a silly old wine judge. A love story ensued inspired by two vows: To preserve the best of tradition, the old world of wine and our unique old vineyards and to champion the best clones of each variety planted in the most appropriate sites embracing the principals of organic and biodynamic farming. Seven long vintages of trial and error passed before Heirloom Vineyards could make a wine that was fine enough to pass on to future generations. That is this wine.

This Heirloom Vineyards Assen's Fortalice Chardonnay was produced from our best Adelaide Hills vineyard near Charleston. Grapes were hand picked, fermented and matured for 8 months in French oak, with 30% new oak. 80% of the blend has undergone malolactic fermentation.

### HEIRLOOM WINE NOTES

Chardonnay can be a simple sip or a symphony of the senses, a moment of pleasure or an eternity of contemplation. Only the poet can know, so stop thinking and surrender.

### COLOUR

Pale straw and gold - yet clear and bright and inviting.

### AROMA

Citrus peel and candied peel combined. Talcum, bath salts, and the faintest, faintest, hint of lanolin. Cucumber bushes and cucumbers just watered. Aromaticity is here to the fore. A perfume of ripe stone fruits picked at an impossibly crisp dawn. Dew on the grass, an awakening garden, promise.

### PALATE

Depth, power, finesse, control and precision. Concentrated stone fruit flavours corralled by clean acidity. Savoury and stone fruit flavours persist, hinting at those stone fruit kernels and skins. High-altitude river pebbles and brooks. The texture of the wine is at one stage commanding and full; the next it is fluid and open - like rain water. Then a twist: oyster shells and ozone and the taste of a Poldark sea.

### OVERALL

Hence: oysters or any shellfish wins and wassails with this white wine. Be sure to pour the wine into rounded, large, open glasses - sorry - stems ware. Chill the wine, but not too heavily. This drink wants to think and stand and breathe and talk. There's a lot going on: just realise that you are the patient and this wine is the clinical psychologist.

**WINEMAKERS** Elena Brooks & Alexandra Haselich

(Alc 12.5%, pH 3.11, TA 6.56g/l, RS 0.6g/l)

[heirloomvineyards.com.au](http://heirloomvineyards.com.au)