

2022 CLARE VALLEY CHARDONNAY

PAULETTS RANGE

VARIETY	100% Chardonnay			
FRUIT SOURCE	Polish Hill River in the Clare Valley			
VINTAGE	<p>The best winter rains for some years, meant vines came out of dormancy into bud burst with the soil profile full of moisture. An official La Nina weather event lead to cool, wetter than average spring, leading to good canopy growth. Most of the flowering occurred late November early December during a rare dry calm period of weather, leading to good fruit set and an above average crop. December was very dry with less than 1mm recorded. We had above average rainfall in January and February, which really helped the vines through veraison leading to the biggest crop loads since 2017. March and April remained dry, which was perfect for the bulk of our harvest.</p>			
BOTTLED	December 2022			
WINE SPECIFICATIONS	Alcohol	12.5%	Total Acidity	6.7 g/L
	pH	3.22	Reducing Sugar	0.6 g/L
COLOUR	Pale straw yellow.			
AROMA	Complex but delicate aromas of stone fruit, citrus elements, greener melon notes, some hazelnut and slight flint notes.			
PALATE	Soft and textural with obvious stone fruit and underlying citrus elements from the nose continue on the palate. Hints of vanilla bean and hazelnut are also evident. Fresh acidity drives through the rich mid palate bringing freshness and balance. Some subtle mineral characters lead to a long clean finish.			
WINEMAKING	<p>Machine harvested, destemmed and gently pressed taking only the free run juice and some light pressings. Fermented in stainless steel and French oak with a neutral yeast strain. Matured on yeast lees for 8 months in French oak barrels (20% new) Stabilised filtered and bottled.</p> <p>Oak treatment 100% French Oak</p>			
CELLARING	8-10 years bottle development.			
FOOD IDEAS	Gruyere or cheddar cheese, crab cakes, olives, chicken or pork dishes with a cream based sauce.			

