

2022 Heytesbury Chardonnay

A selection of the most unique and striking vineyard sections, recognised for its innovative winemaking, al dente ripeness and distinguishing 'Heytesbury' character.



APPEARANCE

Pale straw with a green and golden tinge.

NOSE

Hedonistic high notes of stone flint, firecracker and galangal encompass notes of apple cake, peach, granola, and flamed lime peel. Deeply complex with subtle hints of grapefruit, vanilla, coriander seed and bergamot. More savoury elements will unveil with time in the bottle.

PALATE

A super long, seamless palate, running pure, intense and fragrant. The incredible satin texture displays a waxy warm core of fruit. The flavours draw long with pine/galangal, pear, apple and lime curd. A classically fresh finish with beautiful, fine-boned dryness.

WINEMAKER COMMENTS

Our most unique small vineyard sections where the Gingin clone on specific aspect and soil interplay in such a way to ignite very special varietal and wild yeast influence. A similar harvest time to the reasonably late 2021 vintage due to cool spring conditions, fortuitously a warm January saw ripening accelerate with ideal sugar and flavour ripeness. With high natural acidity, natural MLF was allowed to complete. Delicate, tightly held flavours has resulted in beautiful restraint and balance. Hand-harvested, whole-bunches were pressed and transferred direct to barrel as unclarified juice. Only natural yeasts from the vineyard fermented the wine which was nurtured in our cellar for 15 months, 8 of which were in oak with some lees stirring, before 7 months in tank on full lees. 100% Gingin clone and true to Heytesbury perfume and structure. A savoury, delicate and beautifully structured, complex wine in a delayed, yet moderately warm harvest year.

VINTAGE DESCRIPTION

A cool, winter-like spring saw vine growth delayed in development. Rainfall in October was significant. A dry and warm summer, with sustained warmth day and night through December, January and February, possibly influenced by another La Niña season, saw a rapid ripening period for all white varieties, with all vineyards harvested in little over a month. Fruit quality was excellent with surprising delicacy and elegance. A low yielding vintage, primarily due to spring conditions over the past two years. Warm and rapid veraison for whites in January was ideal and saw the Chardonnay's desirable ripe flavours pronounce themselves quickly. Vine health remained fantastic, with fruit quality high and flavours concentrated.

VARIETIES

100% Gingin Clone Chardonnay

HARVESTED

16 February - 4 March 2022

PRESSING

Hand harvested, chilled, whole bunches pressed

JUICE TURBIDITY

High solids (average 680 NTU)

FERMENTATION

100% wild yeast

FERMENTATION VESSEL

French oak barrique

MATURATION

French oak barrique

56% new, 44% 1-3 year old (includes 13% in 1 year old Mercurey)

15 months; 8 months in oak, 7 months blended in tank

BOTTLED

May 2023

TA 6.4g/L PH 3.13

MALIC ACID 0.36g/L

RESIDUAL SUGAR 1.12g/L

ALCOHOL 13.0%

VEGAN FRIENDLY Yes

CELLARING 2029+ for complex, savoury Chardonnay