

APPLE TREE FLAT

2019 CHARDONNAY



VINTAGE

The chardonnay grapes for this dry white were harvested at 12.5° Baumé on the 26th February and 14th March 2019 in Mudgee and Orange, New South Wales. The chardonnay vineyards were 46 and 19 years old respectively.

The 2019 growing season was warm and very dry in the NSW Central Ranges, however enough well-spaced rain events across the season allowed the grapes to progress through to ripeness without suffering undue stress. These conditions resulted in a compact harvest period with clean fruit and yields per vine a little lower than average. Ripeness occurred at low sugar levels resulting in generally low alcohol in the wines.

One vineyard is trained to Geneva Double Curtain Trellis type, with the other being Vertical Shoot Position (VSP).

WINEMAKING

After crushing and gentle pressing, the juice was clarified by flotation. The pressings were oxidatively handled as juice while the free run was treated anaerobically. The fermentations were carried out by wild yeasts and took place over 18 days in stainless steel tanks. The wine remained on yeast lees for 8 months

TASTING NOTES

Bright, light and fruity is our 2019 Apple Tree Flat Chardonnay. Floral honeysuckle, peach and pear make up the aroma, with a smooth palate of lemon, nashi pear and nectarine before a long lingering finish.

ANALYSIS

Alcohol	12.5%
Titratible acidity	5.5 g/L
pH	3.41
Residual sugar	3.2 g/L