

2022 Fervor – “Julietta” Chardonnay

Vineyard:

Walter Road Vineyard, Denmark

Details: established 1986, dry grown Mendoza clone

Picking Data:

pick 1: 13th March 2022 – Be 11.3, pH 3.11, TA 9.4g/L

pick 2: 18th March 2022 - Be 11.8, pH 3.18, TA 8.60g/L

pick 3: 1st April 2022 – Be 12.7, pH 3.30, TA 7.3g/L

Wine Data:

Alcohol 12.9%, pH 3.28, TA 7.23, RS <1g/L

Winemaking Info:

The grapes were hand-picked on three separate various phenologic ripeness stages. The fruit was chilled overnight and whole bunch pressed directly (sequentially) to oak for 100% oak fermentation on 100% solids. Whole bunch pressing ensures that the extracted solids are full of flavour and are low in bitter phenols. A mixture of natural and chardonnay specific yeasts were used (CY3079 and VL1). Fermentation was conducted under controlled temperature conditions (generally 14-17degC). Post fermentation the barrels were stirred fortnightly on zero sulphur. MLF was not promoted, with approximately 50% of the barrels undergoing malo. The wine was matured for 10 month in approximately 60% new French oak of varying sizes (predominately barriques and puncheons).

Tasting Notes:

The aim of this wine is to show what's possible with Chardonnay from the Denmark sub-region of the Great Southern – from pristine fruit and attention to detail in the winery. The depth and complexity of flavour from three separate pickings, the natural high acid backbone structure, the complexing characters of full “fluffy” solids and influence of super fine grained French oak has produced a focused wine of “layers”. Tightly woven white peach and melon fruit is encased in a myriad of complexing notes of nuttiness and whiffs of struck match. The natural structure would allow for confident cellaring over the next 10 years (at least).

Story behind the name:

“Julietta” is named after the matriarch of the Garland family – Julie and it has been her pet name for over 30 years. It embodies her style, grace and fine boned elegance.