

2023 Fervor – Funka Riche Chardonnay

Vineyard:

Dr Davies Vineyard – Middlesex Appellation, Pemberton
est 1993, dry grown on rootstock, clones 1 and Mendoza

Picking Data:

picked 13th March 2023

Be: 12.5, pH 3.24, TA 7.60

Wine Data:

Alcohol 13.3%, pH 3.38, TA 6.73, RS <1g/L

Winemaking Info:

The grapes were harvested with the aim of achieving the perfect balance between ripeness, flavour and acid structure. Free run juice was sent straight to barrel on full solids. The mid-press was pressed to stainless steel tank and allowed a "rough" racking the next day to oak (lots of light fluffy solids). Heavy pressings were hyper-oxidised and fined to reduce phenolic grip prior to fermentation. A mixture of natural and chardonnay specific yeasts were used (CY3079 and VL1). Fermentation was conducted 100% in oak 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 40% new French oak of varying sizes (predominately puncheon and hogshead).

Tasting Notes:

Say goodbye to boring chardonnay. There is so much going on in this wine, which is exactly what we aimed to do. Lots of wild, funky notes that surround a core of ripe stonefruit and touches of cashew and gunflint. The palate is a finely balanced mix of textural power, complexity and refinement that, like the aromatics, undergoes constant evolution in the glass. The depth of flavour and natural structure would allow for confident cellaring over the next 10 years (at least).

Story behind the name:

The name "Funka Riche" is a bit of a play on the style of Chardonnay I love to make. Essentially, it's funky and its rich (but doesn't ignore fruit purity!!). And who better to sum it up than the great man himself, James Brown who famously sang "Get up – get on up".