



Varietal Range

# 2021 'The Squire' Chardonnay

When we discovered Mount View, our little piece of the Hunter Valley, it was home. The wines we create are a combination of hard work, rich soil & unique characters. This is our world. This is our wine.

And you'll find it off the beaten track & over the hill.

## **VINTAGE**

2021 began with an unusually cool weather pattern as a result of a 'La Niña' influence. Luckily a break of classic warm days and cool nights in early January led to exceptional flavour development with natural acidity retention resulting in a strong suite of whites. More moderate weather for the remainder of the growing season has led to reds of elegance and lovely floral lift.

## **VINEYARD**

Our vines are grown on well-drained sandy loam soils on our estate vineyard in Mount View, located in the heart of Hunter Valley wine. We have three main Chardonnay blocks, all with different aspects, which allow us to showcase the many different flavours of the variety. The vineyard has drip irrigation installed on each vine row to ensure vine health and consistency of quality. The crop yields are relatively low, producing excellent concentration of fruit flavour.

# **WINEMAKING**

Each individual block was harvested at optimal flavour and acid ripeness and then whole bunch pressed off skins. The resulting juices were settled in tank before being racked off solids into ferment. This wine was fermented in 100% French oak (40% new). Following ferment, the wines were left on lees for 10 months to build mid palate texture before the individual parcels were blended. The resulting wine was stabilised and prepared for bottling.

# **TASTING NOTES**

This traditional style of Chardonnay is rich and opulent packed with notes of peach and melon. Subtle influence of oak provides structure and spice notes, with a natural nectarine like acidity adding a vibrant line.

## **CELLARING**

This generous, fruit driven style of Chardonnay is made to be enjoyed now.

ALC VOL: 13.0% | STD DRINKS: 7.7 | BOTTLED: December 2021

pH: 3.53 | TA: 6.0 g/l

