



singlefile

2022 Singlefile Small Batch “Old School” Chardonnay

SMALL BATCH PROJECT: #17

Vineyard & Winemaking

We were able to access a small parcel of chardonnay fruit during vintage 2022 that displayed such intensity of flavour that we earmarked it for a richer, more textural style for our Small Batch collection. The intensity of flavour, as well as the acid profile of the grapes, gave us the opportunity to let the fruit ripen on the vine a little longer than usual.

Harvested in March 2022 at optimal flavour for a richer styled chardonnay, the fruit was picked and chilled overnight. The juice was pressed directly into new 225L Burgundian oak barriques on full solids, for wild fermentation. Malolactic fermentation initiated in the barrels with the lees stirred weekly for five months before final barrel selection and preparation for bottling. Upon bottling, the wine was stored for approximately eighteen months to allow the flavours to develop and integrate further.

Our aim is to create a style which captures the texture, fruit richness and viscosity of an 'old school' chardonnay while carefully balancing this with the natural acidity so that the wine still finishes light and clean.

The Wine

A tightly packed chardonnay displaying rich fruit flavours and a cashew nut, 'buttery' character derived from the full malolactic fermentation. The lees work in barrel shows on the palate with a textured mouthfeel. The wine is rich with great length and drive towards the long finish, with broad intensity. This will improve and develop further in bottle over the next five years.

96 points, Top in Category, Winestate Magazine Annual 2022/23 Edition, Jan 2023

Technical Specifications

Alc: 12.4%

pH: 3.20

TA: 6.2 g/L

Cellaring: Up to 6 years

