

THE LUCKY LIZARD

Chardonnay 2018 Adelaide Hills, Chardonnay (100%)



The Name

During summer, native Bearded Dragon lizards find their way into grapes destined for the winery. Luckily for the lizards, the gentleness of our crusher allows them to pass through the ordeal slightly shaken, but unharmed.

The Vintage

Quite a wet winter with above average rainfall. Spring was a little below average and summer was more or less bone dry. Temperatures were mild until late January, so vines seemed to be delayed and harvest appeared like it was again going to be late. However, a few hot days and nights brought the ripening forward with slight sacrifice of acidity. The above-average temperatures of February and March and the dryness made everything ripen relatively quickly. Yields appeared on the lighter side because the heat and dry conditions did reduce them significantly, however they were still quite respectable across all varieties.

The Winemaking

Small batches of grapes are gently crushed before being pressed in specially designed stainless steel basket presses. Gentle extraction of the juice is critical in these stages to retain the delicate Chardonnay characters. Fermentation took place in old French oak barriques for around 6 months, with no malolactic fermentation. 40% of the final blend underwent wild fermentation in barrel. The barrel ferments are aged on lees, some of which is added to increase the mouthfeel, and add a bit of minerality which helps the wine age gracefully. There is no racking until final blending.

The Characteristics

This wine is brimming with stone fruit, lemon curd and cut straw aromas. It's a textural, refreshing Chardonnay, with pithy grapefruit and white peach flavours strewn across the palate. The finish is tangy and long, concluding with gentle phenolic grip.



Harvest dates	17 Mar - 4 Apr	Alcohol	13.5%
Residual sugar	3.4 g/l	Titrateable acid	8.4
pH	3.09	Oak maturation	7 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton