

THE LUCKY LIZARD

Chardonnay 2019 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

Winter was quite dry, with sporadic light showers that didn't penetrate the soil very deeply. This impacted budburst but was managed with some irrigation. During spring there was quite a strong wind event around the time of flowering, which upset some of the growth, especially in Shiraz. Summer was hot, with an extreme heat wave and a record high temperature of 46.6C, which burnt some varieties like Petit Verdot. Most other varieties managed to escape unscathed, which was surprising. Yields were down on most varieties. The quality, however, was excellent, exhibiting very varietal characteristics. Ferments had to be taken off a little earlier with higher sugar levels because of these strong tannins.

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

A beautiful light golden colour. Wafts of melted butter, lemon blossom and custard apple on the nose. This is a very focussed wine. Crème Brûlée, custard, lemon zest on the palette. Plenty of integrated acid with a lovely clean line. Long, focussed finish. Dustings of elegant French oak.



Harvest dates	10 Mar - 19 Mar	Alcohol	12.5%
Residual sugar	3.4 g/l	Titrateable acid	8.7
pH	3.17	Oak maturation	6 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton