

# THE LUCKY LIZARD

## Chardonnay 2021 *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

The preceding winter was beautifully wet, flushing the soil of salts and filling the soil profile. Spring too was above average, with rainfalls up until November which was almost completely dry. November was hotter than normal which upset the setting of berries. Just as well as the bunch number was way up. Two inches of rain in early February was much appreciated by the relatively large crops. Where crops were smaller, berry size grew. The heat produced a fast flowering, set, and speedy berry development leading to an early veraison and the equal earliest start of vintage on record. A few days in a row around 35°C in February rapidly ripened early lower cropping vineyards. From then on, the vintage was mild and dry. Average temperatures for autumn were down. Some nice 30°C days late March and early April helped finish ripening of bigger crops and late ripening 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 Chardonnay impresses with abundant stone fruit, lemon curd, and cut straw aromas. The wine showcases a clean, lemon gold appearance with fresh pineapple, custard apple, and melon hints on the nose. It offers a refreshing, textured experience, featuring pithy grapefruit and white peach flavours on the palate, ending with a tangy, long finish and a gentle phenolic grip. It presents an impressive display of stone fruits, crisp minerality, and delightful oak-induced spice notes, leading to a long, focused finish with integrated acidity.



Harvest dates	17 Mar - 25 Mar	Alcohol	13.0%
Residual sugar	3.0 g/l	Titrateable acid	8.4
pH	3.07	Oak maturation	6 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton