

THE LUCKY LIZARD

Chardonnay 2022

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 and Spring rains were quite good which meant vigour was high. October and November saw some cooler weather which made flowering and set spread out over a long period with an intense short heat wave in the middle of set reducing the crop significantly. A nice rain on the 1st of February set the vines up well and mild to cool, dry, weather prevailed. A few slightly warmer nights in the later part of ripening helped the last sugar push. Yields were down significantly, the lowest in memory, however, quality is exceptional. Some of the best wines seen for years. Great colour, fruit characters, flavours and length.

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 Chardonnay that is always raising the bar. Clean and pure lemon gold in the glass. Fresh pineapple on the nose with hints of custard apple, melon and white peach. On the palate expect an impressive display of stone fruits like peach, apricot and nectarines combined with a crisp and mineral acidity. The oak treatment brings a delightful spice edge combined with nutty flavours that stays in the background bringing the fresh fruit character to the front. Long, crisp and smoky finish.



Harvest dates	19 Mar - 12 Apr	Alcohol	13%
Residual sugar	1.7 g/l	Titrateable acid	8.9
pH	3.07	Oak maturation	6 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton