

THE LUCKY LIZARD

Chardonnay 2023

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 cool, wet 2022 winter filled the subsoil, while spring's heavy rainfall impacted yields. Shaded basal buds and reduced fruitfulness from the previous season resulted in small yields. Mild, dry summer caused late veraison. Despite a week of intense heat in February, most vines survived. Riesling started three weeks late, and McLaren Vale Chardonnay and Sauvignon Blanc ripened with low yields due to the heat wave. Autumn was mild, and red grape harvest followed McLaren Vale Chardonnay, with variable, mostly low yields. Fiano, Marsanne, Roussanne, and Viognier ripened alongside the reds. Only 100 tonnes of red varieties remained by Easter, with low yields in Adelaide Hills Chardonnay and Pinot. Dry white Chardonnay vineyards were used for sparkling wine, promising a great year.

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 bright medium straw hue in the glass. The nose is lifted and expressive, revealing enticing aromas of white peach, mandarin, ripe nectarine, and a subtle hint of marmalade on toast. On the palate, it bursts with vibrant flavours of Granny Smith apple, ruby grapefruit, and finger lime, wrapped in a delicate layer of vanilla cream. The finish is crisp and clean, offering a delightful interplay of minerality and a creamy, textural elegance.



Harvest dates	4 - 5 Apr	Alcohol	11.5%
Residual sugar	2.7 g/l	Titrateable acid	9
pH	3.02	Oak maturation	6 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton