

THE LUCKY LIZARD

Chardonnay 2014

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 Adelaide Hills had good winter rainfall, and early bud burst in the first week of September. It was a mild to warm spring and very dry all the way through to harvest. Despite the dryness through the growing season, stress levels were in check thanks to those good winter rainfalls. Thanks to the dryness, there was minimal disease pressure. The result was good cropping levels with great fruit quality. Chardonnay, Sauvignon and Pinot all fared very well, showing mesmerizing aromatics, good depth of flavour and lovely mineral acid profiles.

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 with no malolactic fermentation. 15% of the final blend underwent wild fermentation in barrel. The barrel ferments are aged on lees, and there is no racking until final blending.

The Characteristics

A flourishing bouquet with flashes of pineapple, pear drop, honey suckle, raw cashew and a hint of seaspray. In youth there is a reasonable volume of fruit, although the palate still manages to appear taught with a sorbet like freshness to the acidity. Flavours err on the savoury side, preserved lemon, spice, cold stone with just a ripple of lemon butter. The finish has a beeswax nature to it but once again the perfectly pitched acidity and slightly saline tail will urge you to take another sip. Fresh and savoury in youth, promising to deliver even greater complexity and texture with time.



Harvest dates	15 Mar - 4 Apr	Alcohol	13.3%
Residual sugar	2.2 g/l	Titrateable acid	8.0
pH	3.13	Oak maturation	7 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton