

THE LUCKY LIZARD

Chardonnay 2016

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

Average Winter rainfall followed by a dry, warm Spring ensured that the vines set well, leading to relatively large crop loads. The 2016 Vintage started a few days earlier than ever before due to the dry conditions, but relieving rains arrived in late January/early February, reducing stress for the final stages of ripening. Mild to warm February and March conditions were ideal, slowing sugar accumulation and allowing full flavours to develop.

The earlier harvested fruit achieved fruit ripeness at relatively low Baumes due to the rain event. These wines are bright, spicy and vibrant with a lovely long acid and elegance. As vintage progressed the concentration grew and the colour intensified, resulting in more weighty wines without overripe characters.

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

The 2016 Lucky Lizard is a savoury and nuanced version of this noble variety. Citrus, green apple and sea spray notes are offered up courtesy of the cool climate Adelaide Hills and its accompanying geologies. Roasted nuts and a hint of brioche are a subtle nod to the very selective and restrained use of premium quality French oak barrels. This host of flavours is backed by a chiselled, dart like acidity that initially maintains a tight grip on the palate, gently ceding with air and warmth to allow the wines natural richness to emerge. Restrained yet layered with flavour and texture. Classic Chardonnay.



Harvest dates	8 Mar -11 Mar	Alcohol	13.7%
Residual sugar	4	Titrateable acid	7.9
pH	3.16	Oak maturation	7 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton