

2019 Dexter Chardonnay



Analysis at Harvest

Sugar	21.2 to 22.8 Brix
pH	3.20 to 3.30
Acid	6.7 to 8.2 TA
Harvest date	1st March and 7th March
Clones	P59 (37%), I10V5 (33%), Dijon (30%)

Vintage Notes: A mild and relatively dry winter and spring resulted in ideal flowering and fruit set indicating a large potential crop. As a result we strategically crop thinned the Chardonnay prior to veraison to maximise quality. The ripening period during summer was relatively warm and harvest commenced (and finished!) during the first week of March. In summary the season has produced good flavour ripeness with bright and intense fruit flavours, nice structure and good acid balance.

Winemaking: Hand-picked fruit was gently whole-bunch pressed into a tank and settled overnight. It was then transferred into French oak puncheons (25% New, 19% second use, 12% third use and 44% older) and inoculated with a neutral yeast. From May until late winter the barrels were stirred every two weeks until MLF was completed. For this vintage 30% completed MLF. The wine was left on yeast lees until November when it was transferred to tank to prepare for bottling. The wine was bottled early January 2020, 10 months after harvest.

Wine Analysis

Alcohol	13.6%
pH	3.19
Acid	6.6 g/l
Sugar	dry

Nose

Aromas of citrus fruits, particularly grapefruit and lemon, and white peach, with subtle oak.

Palate

Consistent with previous vintages in its elegance and fineness after a warm and dry 2020 vintage. Subtle flavours reflective of the aromas – particularly lemon, grapefruit, stone fruit and elegant oak. The wine has a soft middle palate with good length and refreshing acid. Similar in structure and flavour to the 2015 vintage at the same age.