

2020 Dexter Chardonnay



Analysis at Harvest

Sugar	21.3 to 22.5 Brix
pH	3.15 to 3.22
Acid	8.25 to 9.9 TA
Harvest date	4th week of March
Clones	P58 (80%), I10V5 (10%)

Vintage Notes: A wet spring resulted in less than ideal flowering and fruit set. This resulted in a slightly lower than average crop. A cool summer resulted in harvest being two to three weeks later than the long term average. The season has produced wines of more delicate flavour and structure with good length and acidity.

Winemaking: Hand-picked fruit was gently whole-bunch pressed into a tank and settled overnight. It was then transferred into French oak puncheons (20% New, 20% second use, 40% third use and 20% older) and inoculated with a neutral yeast. From April until June the barrels were stirred every two weeks until MLF was completed. For this vintage 80% 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 2021, 10 months after harvest.

Wine Analysis

Alcohol	13.0%
pH	3.29
Acid	6.7g/l
Sugar	dry

Nose

Hints of citrus fruits, delicate floral notes, pear and subtle oak.

Palate

Consistent with previous vintages in its elegance and fineness after a cool 2020 vintage. Subtle flavours reflective of the aromas – particularly citrus fruits, stone fruit and elegant oak. The wine has a soft middle palate with good length and refreshing acid. An elegant example of Dexter Chardonnay.