2021
GARDEN OF EARTHLY DELIGHTS PIP'S CHARDONNAY

Released October 2022

Each year grapes for the GOED Chardonnay are sourced from Macedon Edge vineyard located 8kms from our property in Tooborac.

All grapes were handpicked on the 21st of March 2021.

VINEYARD

Macedon Edge Vineyard

Owners: Rosemarie & Markus Zihlmann
Region: Macedon
Planted: 1997
Density: 2,666 vines per hectare
Clone: I10V5
Aspect: East to West
Soils: Granitic, ironstone washed through with granite sand over yellow and black cracking clays.
Altitude: 500m

TASTING NOTES

Lemon curd, wheat, honeydew melon and assorted floral notes work in with earth, bran and cedar. If you called it Kaleidoscopic you wouldn't be exaggerating. It's not thick with flavour (it's relatively lean), but everything here both spreads and gathers. It's quite grippy too, picking up on the wine's inherent presence.
94 POINTS – Campbell Mattinson

WINE ANALYSIS

Alc/Vol: 11.8% **Acidity**: 6.0 **PH**: 3.35

VINTAGE CONDITIONS

Steady winter rains led to very healthy overall soil moisture, which resulted in some superb plant vigour and growth.

Spring was a little delayed, and the temperatures were on the cooler side, however that being said things dried out quickly.

For the most part fruit set was modest probably driven by some rather gusty weather, particularly during flowering, which is a little unfortunate. However, the fruit was fantastic and the plants super healthy, (particularly if you compare it to last year's super dry beginning).

A little cooler than most vintages and hence in some instances harvest was a tad delayed, though the mini heat wave late in the season did wonders in helping the plants push ripeness resulting in some great looking fruit to work with. The season was a little challenging from a disease pressure prospective but overall, the yield and quality were superb.

WINEMAKING

Fruit: Foot stomped before gently pressing into stainless steel. Cold settled for 60 hours then racked and transferred to new and old French oak for primary and secondary fermentation. Matured for 14 months in oak and a further 3 months in stainless steel prior to bottling.

Fermentation & Aged: New and old French Oak

Yeast: Wild yeast

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