

Giaconda

2022 ESTATE VINEYARD CHARDONNAY



GI: BEECHWORTH
VICTORIA, AUSTRALIA

ALCOHOL: 14.0%

CLOSURE: SCREW CAP

CELLARING: 5-15+ YEARS

PRODUCTION: 1,100 CASES
(12 x 750mL)

MATURATION: 12 MONTHS
FRENCH OAK (30% NEW)
TONNELLERIE SIRUGUE

MALOLACTIC FERMENTATION:
FULL TO COMPLETION

HARVEST: COMMENCED AND
COMPLETED DURING THE
SECOND WEEK OF MARCH

YIELDS: 35 HL/HA
TA: 6.3 / **pH** 3.19

2022 VINTAGE:

THE VINTAGE WAS COOL AND WET, HEAVILY INFLUENCED BY LA NIÑA WEATHER CONDITIONS. CONSISTENT RAIN THROUGHOUT THE GROWING SEASON SAW PROLIFIC GROWTH IN THE VINEYARD HOWEVER THE RAIN EASED OFF CLOSER TO HARVEST. WITH CAREFUL VINE MANAGEMENT WE HAD A DISEASE FREE HARVEST AND AVERAGE YIELDS. THE RESULTING FRUIT WAS FLAVOURSOME WITH AN EXCELLENT BALANCE OF ACIDITY AND REFINEMENT.

VITICULTURE: PLANTED AT AN ALTITUDE OF 400+ METRES, OUR CHARDONNAY SITE IS A RELATIVELY COOL SOUTH-FACING SLOPE WHICH RESIDES IN A SMALL VALLEY AND BENEFITS FROM A LIGHT BREEZE MUCH OF THE TIME (USEFUL IN CONTROLLING DISEASE). THE SOIL IS ANCIENT DECOMPOSED GRANITIC CLAY LOAM. WE ARE LOCATED AT THE LOWER PERIMETER OF THE VICTORIAN ALPINE REGION AND CONSIDERED COOL CLIMATE. THE WEATHER IS GREATLY INFLUENCED BY THE NEARBY MOUNTAIN RANGES. BOTH THE VINEYARD AND WINERY ARE ORGANIC CERTIFIED.

VINIFICATION: GIACONDA CHARDONNAY IS CRAFTED ACCORDING TO OLD-WORLD NATURAL WINEMAKING PHILOSOPHIES.

OUR FRUIT IS HAND-PICKED, THEN GENTLY CRUSHED AND BASKET PRESSED. THE JUICE IS SETTLED OVERNIGHT AND GRAVITY RACKED TO FRENCH OAK BARRELS FOR FERMENTATION. THIS WINE IS AGED FOR AN EXTENDED PERIOD, DEEP UNDERGROUND IN OUR GRANITE MATURATION CAVE. THE CAVE REMAINS AT A CONSISTENT TEMPERATURE, APPROX 16.5 DEGREES CELSIUS. DURING THIS TIME THE WINE ALSO UNDERGOES FULL MALOLACTIC FERMENTATION (WILD/SPONTANEOUS). THE WINE SPENDS A FURTHER SIX MONTHS COLD SETTLING IN TANK OVER THE WINTER PERIOD, BEFORE BEING BOTTLED BY GRAVITY ONSITE AT OUR WINERY IN SPRING (WITHOUT PUMPING OR FILTRATION).

CRITIC NOTE:

"THE CAVALCADE OF FLAVORS MARCH ON ACROSS THE PALATE... THIS WINE IS BALANCED AND FINE, SOMEWHAT LESS OVERTLY REDUCTIVE (ALTHOUGH STILL IMBUED WITH THAT SALIVATING CHARACTERISTIC), POPULATED BY SOFTER-SPOKEN FRUIT AND YET NO LESS SAPID OR PALATE STAINING. IT IS IN THE MOUTH THAT THE PEDIGREE OF THE WINE COMES TO THE FORE. THE CHALKY TEXTURE AND THE PENETRATING INTENSITY OF FLAVOR IN COMBINATION ARE WHAT MAKE THIS WINE SO GREAT... THIS IS A GORGEOUS, ELEGANT, PRECISE AND DETAILED RELEASE OF THIS MAGNIFICENT WINE."

ERIN LARKIN, THE WINE ADVOCATE

