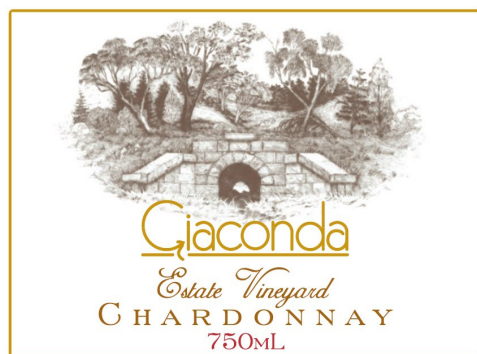


Giaconda

2023 ESTATE VINEYARD CHARDONNAY



GI: BEECHWORTH
VICTORIA, AUSTRALIA

ALCOHOL: 14.0%

CLOSURE: SCREW CAP

CELLARING: 5-15+ YEARS

PRODUCTION: 850 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: 30 HL/HA
TA: 5.9 / pH 3.22

2023 VINTAGE:

THE LAST IN A SERIES OF LA NIÑA VINTAGES AND A GREAT SEASON FOR CHARDONNAY. IT WAS RELATIVELY COOL THROUGHOUT WITH GOOD RAIN EARLY ON. THIS RESULTED IN A LATE HARVEST. YIELDS WERE REDUCED BY THE WET AND WINDY CONDITIONS DURING FLOWERING. THE LAST MONTH PRIOR TO HARVEST WAS DRIER, WHICH ENABLED THE FRUIT TO RIPEN SLOWLY AND DEVELOP VERY INTENSE FLAVOUR.

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.

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 DEEP UNDERGROUND IN OUR GRANITE MATURATION CAVE FOR ITS FIRST YEAR. THE CAVE REMAINS AT A CONSISTENT TEMPERATURE, APPROX 16.5 DEGREES CELSIUS. DURING THIS TIME THE WINE ALSO UNDERGOES FULL MALOLACTIC FERMENTATION (WILD/SPONTANEOUS). IT THEN SPENDS A FURTHER SIX MONTHS COLD SETTLING IN TANK OVER THE WINTER MONTHS, BEFORE BEING BOTTLED BY GRAVITY ONSITE AT OUR WINERY IN SPRING (WITHOUT PUMPING, FINING OR FILTRATION).

COMMENTARY:

"WHAT A WINE. THE SHEER INTENSITY OF FLAVOUR HERE IS ASTONISHING - IT PENETRATES THE PALATE AND SOARS LONG INTO THE MEMORY. FAR FROM PINCHING THE FINISH, THE REDUCTION PROVOKES A PHYSICAL RESPONSE, ONE THAT REQUIRES MORE DRINKING TO SATIATE."

ERIN LARKIN
THE WINE ADVOCATE

