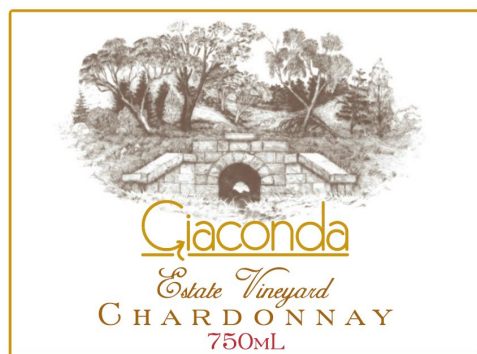


Giaconda

2024 ESTATE VINEYARD CHARDONNAY



GI: BEECHWORTH
VICTORIA, AUSTRALIA

ALCOHOL: 14.0%
CLOSURE: SCREW CAP
CELLARING: 5-15+ YEARS

PRODUCTION: 1,150 CASES
(12 x 750mL)

MATURATION: 18 MONTHS /
12 MONTHS IN FRENCH OAK
(30% NEW, TONNELLERIE SIRUGUE)

MALOLACTIC FERMENTATION:
FULL TO COMPLETION (100%)

HARVEST: COMMENCED MID-
FEBRUARY AND ALL BLOCKS
PICKED BY THE END OF MONTH.

YIELDS: 37.5 HL/HA
TA: 6.3 / **pH** 3.23

2024 VINTAGE:

WE HAD A WET START TO THE GROWING SEASON, THEN AN INTENSE HOT AND DRY FINISH. DECEMBER AND JANUARY BROUGHT HEAVY, HUMID SUMMER DOWNPOURS. HOWEVER, IN FEBRUARY THE RAIN STOPPED ENTIRELY, TRANSITIONING INTO AN INTENSE DRY HEATWAVE. THIS COMPRESSED THE RIPENING WINDOW DRASTICALLY. CHARDONNAY CAME OUT BEAUTIFULLY BALANCED WITH HIGH NATURAL ACIDITY AND IMMENSE BODY.

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 INSPIRED 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:

*"THIS IS A REMARKABLE WINE,
ONE OF INCISIVE FOCUS AND
ATTRACTIVE WIDTH OF TEXTURE.
IT HAS FEW PEERS IN ITS
EXECUTION OF STYLE. THIS
VINTAGE IS DECIDEDLY SAVORY;
ITS APERTURE OF FOCUS ZEROED
RIGHT IN ON THE TENSION
BETWEEN THE ACIDITY, THE
REDUCTION, THE INTENSELY
SATURATED FRUIT AND THE
PHENOLIC STRUCTURE."*

ERIN LARKIN, THE WINE ADVOCATE

