



Patrick Sullivan 2019 Millstream Chardonnay

Winemaker: Patrick Sullivan

Grape(s): Chardonnay

GI: Gippsland

Site(s): Millstream Vineyard, Baw Baw Shire

Vintage notes: Vintage was wet early in the growing season which made things tricky prior to fruit set. January was warm and the season was very even and dry. The resulting wines are rich and forward with power.

Vineyard notes: Millstream vineyard is farmed biodynamically, in the process of certification. Vines were planted in 1986, all are cane pruned, no tillage. Completely dry-grown on black volcanic soils. The Millstream vineyard has a gentle northerly aspect, sitting at 300m in elevation, facing Mount Baw Baw. The coldest and windiest of the single vineyard sites.

Winemaking: Rigorous sorting of grapes follows harvest. Grapes are whole-cluster pressed to French barriques, 30% new, where they age for 12 months. Fermentation takes place over 10 days with full malolactic taking place immediately post primary fermentation, with weekly battonage as fermentation concludes.

Closure: DIAM 5 Origine. **ABV:** 13%

LEGEND tasting notes: A nuanced and subtle chardonnay that presents place more than any particular winemaking slant. The nose is an understated mélange of toasted wattleseed, crushed rock, finger lime, and lemon aspen (a spongy and floral native citrus). Delicate and intricately-knit palate, persistent and balanced acid, with lean and textural fruit weight. Nervy and sinewy, with salivating tartness throughout—the most acid-driven of Patrick single vineyards.

Label design: Label art by Helsinki-based illustrator Eero Lampinan. According to Patrick, “the scope was a garden of eden on volcanics. Symbols of the green place in which we live and the rich volcanic soils. I’m not religious but like the story.”

Production size: 150 dozen

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