

Giaconda 2019 Estate Vineyard Chardonnay

Winemaker: Rick and Nathan Kinzbrunner

Grape(s): Chardonnay

GI: Beechworth

Site(s): Estate Vineyard

Vintage notes: 2019 was a stellar vintage for Beechworth. A dry winter and spring led up to December rains, which provided great moisture for ripening. Yields, bunch quality, and finished wines all exceeded expectations. Rick himself calls 2019 “a beautiful vintage that has delivered wines of depth and quality.”

Vineyard notes: The estate chardonnay vineyard was first planted in 1980. The site is 400m in elevation, granitic loam over decomposed clay and gravel. The chardonnay plot is south-facing, sheltered from the direct impact of the sun's rays, resulting in a slower ripening period, greater flavor complexity and natural acidity levels. Giaconda has been practicing organic, biodynamic, and regenerative viticulture since the early 1990s; they will be certified starting in the 2021 vintage.

Winemaking: The winemaking process for all Giaconda wines are “hand-crafted according to basically a natural wine making process”. To them, this means that indigenous yeasts are employed for fermentation, natural bacteria for malolactic fermentation, French oak barrel ageing, minimal sulphur additions, and no filtration before bottling. The winery, barrel maturation cave, and bottling facility are all set up for gravity flow. For the Estate Chardonnay, the fruit is hand picked, lightly crushed and then basket pressed before being transferred to French oak barrels (approximately 30% new) for fermentation and ageing. The wine is aged for almost two years, deep underground in their granite maturation cave. This cave offers optimal conditions for fermentation and ageing with a stable temperature of 16° C and naturally high humidity all year round.

Closure: Stelvin

ABV: 13.5%

Giaconda tasting notes: Meyer lemon rind and complex matchstick sulphides waft in and out as mineral-charged peach and nectarine notes emerge to dominate the aroma. Oak sits back, supporting and coaxing the textural white stone fruits to roll on the palate. Mineral laden acidity then draws citrus infused flavours longer on the palate. This year the fruit asserts itself whilst the artefact shadows - supporting but not interrupting the fruits pristine performance.

Production size: 1000 dozen **Scores:** 98 Points (Wine Advocate)



Giaconda

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