

SAILOR SEEKS HORSE

chardonnay 2021



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Paul & Gilli Lipscombe

Grape(s): Chardonnay **GI:** Tasmania

Site(s): Estate vineyard in Huon Valley

Vintage notes: It's nice to return to a vintage where we don't have to use 'atypical' as a descriptor for the year! In many ways it was probably the most typical of all harvests down in the Huon. Wet, cold and windy to start, warm in the middle and a gentle easing into harvest. Picking dates were fairly typical with the fruit mostly being harvested in the first two weeks of April, though it was the earliest pick ever of the 777 clone that was picked before a rain event at the end of March.

Vineyard notes: Planted in 2005, the 6.5ha site was abandoned for several years by its original owners before being resuscitated by the Lipscombes. The site had a lot of potential: NE-facing slope, frost free(ish) and well drained sandy-loam soil over clay. After some replanting, the vineyard is now composed of 2 hectares of chardonnay (Dijon clones 277, 76, 95 and 96), with the rest of the vineyard made up of the pinot noir clones 114, 115, MV6, 777, 2051 (D5V12) and 8048 (D2V6). Everything is planted at a density of 4000 vines/ha, which seems about right for the soil capacity. 700mm or so of average annual rainfall provides enough to farm without irrigation. Vines are farmed without synthetic additions.

Winemaking: Hand-picked and native-yeast fermented. SSH likes to whole-bunch press to retain the delicacy/fineness of the wines from the Huon, but with small berries, extraction needs to be light to omit more bitter phenolics. 55-60% was whole-bunch pressed. 2021 saw no malolactic fermentation. 12 months in 300L hogsheads (20% new) followed by 3 months in stainless steel before bottling. No battonage.

Closure: Stelvin **ABV:** 12.2%

Tasting Notes: A chiseled and linear style of chardonnay, but with a plumpness and texture that provides exciting tension. Aromas of smoked honey, green apple, lime curd, bunya bunya nut (Australian pinenut) and lemon aspen (a floral native citrus) that lead to a palate that displays both depth of flavor and freshness. Salinity and smokiness balance a softness of fruit, leading to a dry and bright finish.

Production size: 200 cases