

PATRICK SULLIVAN

bull swamp chardonnay 2022



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Patrick Sullivan

Grape(s): Chardonnay

GI: Gippsland

Site(s): Bull Swamp Vineyard, Baw Baw Shire

Vintage notes: One of the coolest and wettest vintages on record in Western Gippsland, but with rigorous farming and sorting, created wines of balance, restraint, and bright acidity.

Vineyard notes: Bull Swamp vineyard is farmed following biodynamic principals, tailored to this specific site and the Gippsland climate. Vines were planted in 1982 by the Farrington family on the very edge of the Warragul township. All vines are cane pruned, no tillage. The Bullswamp Chardonnay comes from the oldest plantings of the P58 clone. Completely dry-grown on volcanic soils. The warmest single vineyard site of Patrick's, sitting at 100m above sea level with steep northern exposure.

Winemaking: Rigorous sorting of grapes follows a hand-harvest. Grapes are whole-cluster pressed to barrique (30% new). Wild fermentation takes place over 3 weeks with full malolactic immediately post primary fermentation. Lees stirring occurred twice towards the end of primary fermentation, then once more at the completion of malolactic fermentation. Only add is a small amount of sulphur.

Closure: DIAM 5 Origine **ABV:** 13.5%

LEGEND tasting notes: A nuanced and subtle chardonnay that presents place more than any particular winemaking slant. Aromatics of pickled wattleseed, yellow pear, melon, finger lime, crushed rock, and lemon aspen (a floral native citrus). Delicate and intricately-knit palate, persistent and balanced acid, with pleasantly plump fruit weight. A bit warmer and more ample than Patrick's other single vineyards, according to him: "more of a party vibe."

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."

Production size: 250 dozen