

PATRICK SULLIVAN

black sands chardonnay 2022



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Patrick Sullivan

Grape(s): Chardonnay

GI: South Eastern Australia

Site(s): A single vineyard in Henty, Western Victoria

Vintage notes: A low yielding vintage in Henty, but with exemplary quality. A dry, warm fall allowed for even ripening and strong acid profiles, especially among riesling grapes.

Vineyard notes: The vineyard is located a short distance to the west of the township of Heywood in western Victoria. Planted in 1990 by Alistair and Alice Taylor the vineyard has produced some of the most interesting and pronounced chardonnay grown in Australia. The soil is a unique shallow blend of black volcanic sand and basalt over pure white limestone that runs deep.

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 natural 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. The nose is an understated blend of toasted wattleseed, green apple, and lemon aspen (a spongy and floral native citrus), with subtle flint notes. Delicate and intricately-knit palate, persistent and balanced acid, with a firm, nervy core of acid-driven fruit.

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: 1000 dozen

Press: 95 Points, James Suckling