

# PATRICK SULLIVAN

chardonnay 2023



## LEGEND

AUSTRALIAN WINE IMPORTS

**Winemaker:** Patrick Sullivan

**Grape(s):** Chardonnay

**GI:** South East Australia

**Site(s):** A selection of vineyards in Henty (VIC) and the Limestone Coast (SA)

**Vintage notes:** A challenging La Niña vintage on the Limestone Coast for red grapes, but classic and cool for chardonnay. A cold and wet spring led to a warm and dry January, before cooler weather set back in: a perfect combination for a long growing season and chardonnay of concentration and great acidity.

**Vineyard notes:** The vineyards are located on Australia's unique limestone coast, straddling the border of Victoria and South Australia. All vineyards share a common shallow volcanic top layer with complimenting subsoils of limestone and basalt. This part of Australia is the third largest volcanic plain on earth, still harboring some 400 dormant volcanos. All vineyards are farmed responsibly, in line with Patrick's estate vineyards, whose practices are guided by organic and biodynamic principles.

**Winemaking:** Hand-picked and native-yeast fermented. The fruit is whole cluster crushed, pressed, then drained off into tank for settling. Primary fermentation takes place in barrique and tank with approximately 15% new oak used.

**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 mix of toasted wattleseed, white peach, finger lime, and lemon aspen (a spongy and floral native citrus). Delicate and intricately-knit palate, persistent and balanced acid, with pleasantly plump fruit weight. Long lines and a hint of smoky oak.

**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