

PATRICK SULLIVAN

black sands chardonnay 2023



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: The last (for a bit) in a series of La Niña vintages, producing higher than average rainfall and cool temperatures. Though botrytis and disease pressure were threats, the vintage rewarded the meticulous with chiseled and precise wines of complexity and elegance.

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: The fruit is hand harvested into 450kg bins, chilled overnight and transferred to the winery. The fruit is whole cluster crushed into the press and drained off into tank for settling. Wild primary fermentation takes place in barrique (30% new) over 3 weeks followed by complete malolactic fermentation. Lees stirring occurs twice towards the end of primary fermentation then once more at the completion of malolactic fermentation.

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 a blend of toasted wattleseed, nectarine, 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 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