

ATTWOODS

glenlyon chardonnay 2023



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Troy Walsh

Grape(s): Chardonnay

GI: Macedon Ranges

Site(s): Estate Glenlyon vineyard

Vintage notes: Another cool, long ripening season, resulting in excellent fruit quality with lovely acid levels. A late March, early April harvest. Yields were lower than average due to wind at fruit set in spring.

Vineyard notes: Attwoods took over management of Glenlyon Estate, on the outskirts of the Macedon Ranges, in 2019, with their first harvest of premium fruit in 2020. A perfect site for cool climate winemaking, these 26-year-old pinot noir and chardonnay vines at Glenlyon span 5 acres, at an altitude of 500m, with quartz, basalt, clay soils. Low yielding, small quantities of fruit naturally high in acid come off this site. Organically farmed (not certified).

Winemaking: Grapes are hand-picked and fermented with native yeast in barrel. Aged in barrique for 18 months (1/3 new), then another 6 months in bottle before release. Only add is a small amount of sulfur.

Closure: Diam **ABV:** 12.7%

Winery tasting notes: Golden apple, white nectarine, desert lime, smoked cedar, and lemon myrtle on the nose. The palate is powerful and acid-driven, with a cushion of ripe but fresh fruit. Long and complex, this is a chardonnay that drinks well immediately but will gain interest and deliciousness with age.

Production size: 200 dozen