

ATTWOODS

'vin de folie' blanc 2024



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Troy Walsh

Grape(s): 60% Chardonnay, 40% Pinot Gris

GI: Victoria

Site(s): A combination of estate fruit in Macedon Ranges and various vineyards around central Victoria

Vintage notes: 2024 was the third cool vintage in a row, with a large amount of rainfall in January (150ml). A challenging vintage that demanded good vineyard practices.

Vineyard notes: Attwoods took over management of their estate vineyard, 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 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). For fruit sourced from external sites, the Walshes look for growers with an eye for sustainability, not over-yielding and within Central to West Victoria.

Winemaking: Grape varieties fermented separately in old French barriques, (native yeast) spending 10 months in old oak before being assembled and bottled and released the following year. Only add is small amounts of sulphur at bottling.

Closure: Stelvin **ABV:** 13%

Winery tasting notes: Made in a oxidative style reminiscent of some styles from Mâcon, Beaujolais (blanc) and the Jura, Vin de Folie blanc leads with a nose of fresh orchard fruit, toasted wattleseed, heady lilies, ginger, and button mushroom. The wine is fresh but textural with a long, acid driven finish.

Production size: 350 dozen