

GIACONDA

chardonnay 2022



LEGEND

AUSTRALIAN WINE IMPORTS

Winemaker: Rick and Nathan Kinzbrunner

Grape(s): Chardonnay

GI: Beechworth

Site(s): Estate vineyard

Vintage notes: 2022 was a wet and cool vintage in Beechworth, creating one of the latest harvests on record. The rain let up in the final weeks, allowing for healthy fruit to be picked. Overall a great quality vintage for fans of classic cool climate wines, with acid, balance, and nuance leading.

Vineyard notes: The estate chardonnay vineyard was planted in 1980. The site is 400m in elevation, granitic loam over decomposed clay and gravel. The chardonnay plot is south-facing, sheltered from the direct impact of the sun's rays, resulting in a slower ripening period, greater flavor complexity and natural acidity levels. Giaconda has been practicing organic, biodynamic, and regenerative viticulture since the early 1990s; certified since 2021.

Winemaking: The winemaking process for all Giaconda wines are "hand-crafted according to basically a natural wine making process". To them, this means that indigenous yeasts are employed for fermentation, natural bacteria for malolactic fermentation, French oak barrel aging, minimal sulphur additions, and no filtration before bottling. The winery, barrel maturation cave, and bottling facility are all set up for gravity flow. For the Estate Chardonnay, the fruit is hand-picked, lightly crushed and then basket pressed before being transferred to French oak barrels (approximately 30% new) for fermentation and aging. The wine is aged for almost two years, deep underground in their granite maturation cave, with a stable cool temperature and naturally high humidity all year round.

Closure: Stelvin **ABV:** 13.5%

Winery tasting notes: An intensely focused bouquet of lilies, white nectarines and lime oil, anise myrtle and a waft of peaty, toasty oak making its presence in a discrete manner. As it opens, flint and matchstick add another layer. White fruits power the palate, while spice and mushroom notes compliment the minerality on the finish. There's a softness in the precision this year, but still piercing: long, clean and steely. The depth of palate and textural roundness is considerable.

Production size: 1000 dozen

Scores: 98 Points (Wine Advocate)