

# SAILOR SEEKS HORSE

chardonnay 2023



## LEGEND

AUSTRALIAN WINE IMPORTS

**Winemaker:** Paul & Gilli Lipscombe

**Grape(s):** Chardonnay **GI:** Tasmania

**Site(s):** Estate vineyard in Huon Valley

**Vintage notes:** The general trend in 2023 was warm and then it cooled off, combining power and finesse at the end of the season, easing into a 'normal' harvest date. In many ways it was a dream growing season apart from the terrible flowering from cool conditions in spring, but that appears to be the new norm for Sailor Seeks Horse.

**Vineyard notes:** Planted in 2005, the 6.5ha site was abandoned for several years by its original owners before being resuscitated by the Lipscombes. The site had a lot of potential: NE-facing slope, frost free(ish) and well drained sandy-loam soil over clay. After some replanting, the vineyard is now composed of 2 hectares of chardonnay (Dijon clones 277, 76, 95 and 96), with the rest of the vineyard made up of the pinot noir clones 114, 115, MV6, 777, 2051 (D5V12) and 8048 (D2V6). Everything is planted at a density of 4000 vines/ha, which seems about right for the soil capacity. 700mm or so of average annual rainfall provides enough to farm without irrigation. Vines are farmed without synthetic additions.

**Winemaking:** Most seasons we aim to produce a Huldufolk Chardonnay, our top tier that is distinguished by being whole-bunch pressed straight to oak and 15 months' elege. In 2023 we decided to declassify the Huldufolk barrels into the main Chardonnay which has resulted in a much more textured and complex iteration but still with that trademark salinity. Whole-bunch pressed, low extraction rates. 12 months in oak followed by 3 months in stainless steel. No malolactic, unfin.

**Closure:** Stelvin **ABV:** 12.6%

**Tasting Notes:** A chiseled and linear style of chardonnay, but with a plumpness and texture that provides exciting tension. Aromas of smoked honey, green apple, lime curd, bunya bunya nut (Australian pinenut) and lemon aspen (a floral native citrus) that lead to a palate that displays both depth of flavor and freshness. Salinity and smokiness balance a softness of fruit, leading to a dry and bright finish.

**Production size:** 222 cases