

SAILOR SEEKS HORSE

chardonnay 2024



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Paul & Gilli Lipscombe

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

Site(s): Estate vineyard in Huon Valley

Vintage notes: A very dry year, with rainfall down about 35% on average. The dry season married with Paul and Gilli Lipscomb's dry farming philosophy meant that vigour was lacking early on, and bunches were trending smaller than usual. However, perhaps because of the smaller bunches and leaves, ripening occurred slowly. The harvest was able to be pushed beyond many of Tasmania's other vineyards, with picks occurring over a month long period in March and April. Yields were low, but the fruit that remained has created wines of purity and intensity.

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. 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 Huldafolk Chardonnay, our top tier that is distinguished by being whole-bunch pressed straight to oak and 15 months' élevage. Declassified Huldafolk barrels went 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, unfined.

Closure: Stelvin **ABV:** 13.2%

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:** 188 cases