

# APPLE TREE FLAT

## 2021 CHARDONNAY



### VINTAGE

The chardonnay grapes for this dry white were harvested at 12.5° Baumé on the 22nd February 2021 in New South Wales. The chardonnay vineyards were 49 and 22 years old respectively.

The 2021 growing season was a tough one in the NSW Central Ranges, although overall quality was high. Yields in the Orange region were pitifully low, about 10–15% of an average year due to the hangover from the 2018–2020 drought, snow in November and some large rain events late in the growing season which required us to remove and mould or fungus affected grapes. Yields in Mudgee were healthier but still a little down on average. Temperatures were cooler than average leading to slow, steady ripening, however the sunshine throughout produced clearly varietal wines, generally with lower alcohol levels.

One vineyard is trained to Geneva Double Curtain Trellis type, with the other being Vertical Shoot Position (VSP).

### WINEMAKING

After crushing and gentle pressing, the juice was clarified by flotation. The pressings were oxidatively handled as juice while the free run was treated anaerobically. The fermentations were carried out by wild yeasts and took place over 39 days in stainless steel tanks. The wine remained on yeast lees for 7 months.

### TASTING NOTES

Pale yellow gold in colour with bold aromas of apple, honeysuckle and orange blossom before bright meyer lemon, white nectarine and peach on the palate. Crisp and smooth with a dry finish.

### ANALYSIS

Alcohol	12.5%
Titratible acidity	5.9 g/L
pH	3.48
Residual sugar	1.7 g/L