

# SWELL SEASON

Margaret River, Western Australia

## 2022 Chardonnay

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Clone: Gingin

Alcohol: 12.5%

TA: 8.39g/L

pH: 3.13

Harvest Date: 18 – 22 February 2022

### WINEMAKING NOTES:

This wine is produced from two low-yielding blocks of Gingin clone Chardonnay, planted in 2003. The grapes were harvested by hand, chilled overnight, and whole-bunch-pressed the following morning. The free-run juice was settled overnight, while the pressings were lightly fined, and then racked to a mixture of new, 1- and 2-year-old French oak barriques. Light, fluffy lees were added back to reach a high target turbidity of 700NTU, enhancing texture and palate weight. The wines underwent a slow wild fermentation with regular barrel stirring to resuspend the yeast and grape solids. After maturation in oak for 11 months, the wines were racked off lees, stabilised, and gently filtered prior to bottling.