



## *Wignalls Premium Chardonnay 2022*

### *Winemakers Notes*

Finesse and elegance are our main focus when crafting our old block, ultra-low cropping Premium Chardonnay. 2022 was a classic mild and exceptionally dry year for Chardonnay in Albany

Fermented cool in new barrels (50%) and aged barrels for ten months, with cultured yeast and some wild yeast ferments' to be finally blended together at bottling, has eventuated in a unique style to complement lighter food styles.

The complex 'bouquet' of this wine reveals a subtle minerality, blending in with fresh Lemon and Citrus aromatics, followed by discreet chariness and vanilla from the best French oak.

Through weekly traditional 'batonnage'- lees stirring – a creamy and multi layered texture showing citrus and limes are showing on the palate, balanced by the refreshing natural acid on the finish. Malolactic fermentation was minimal

Variety:	100% 36 Year Old Vine Chardonnay
Fruit Source:	100% Wignalls Albany Vineyard – Western Australia
Total Acidity:	6.7
Picking Dates:	06/03/22
Baume:	12.9
Alcohol:	13.5%
pH:	3.34