



2019 CHARDONNAY



Elegant yet complex. Racy acidity, layers of flavour from stone to citrus. Nectarine, white peach, lemon zest, crisp acidity, spice and subtle cedary oak. Juicy and vibrant, soft and flavoursome.

Vineyard & Vintage Conditions

The fruit for this wine is sourced solely from our vineyard in Seville.

All fruit is hand picked and sorted in the vineyard.

Three chardonnay clones now make up the Payne's Rise Chardonnay. Mendoza clone provides two thirds with the remaining parcel of fruit from Burgundian clones Bernard 76 and ENTAV 1066. A fine balance between sugars, acids and flavour is being achieved with the blend.

The 2019 season has resulted in a wine that is totally expressive of the Upper Yarra season and highlights the unique attributes of our site, clonal selection and vineyard.

Winemaking

All fruit was hand-picked in the morning and immediately whole bunch pressed. No enzymes are used instead the juice is allowed to settle naturally. There were approximately three different ferments, these were allowed to start naturally on full solids. After a select period of time, the juice was inoculated with cultured yeast then transferred to barrel (30% new) for fermentation. The wine is then left on lees for approximately 10 months. Just before bottling all batches are blended, cold stabilized, fined and filtered

Viticulturalist: Tim Cullen
Winemaking: Franco D'Anna

Vineyard

Elevation: 200m
Planted: 2008 & 2014
Soil: Red Ferrosol
Aspect: North Facing
Clones: Mendoza, ENTAV 1066, 76
Density: 3700/ha

Technical Analysis

Alc: 13%, pH: 3.50, TA: 6.3
Bottling date: 17 Dec 2019