

BARRATT

PICCADILLY VALLEY

2022 ADELAIDE HILLS CHARDONNAY

WINEMAKING

Fruit was sourced from three wonderful vineyards in the Adelaide Hills; Lloyd Brothers vineyard in Kuitpo, Paracombe vineyard in Paracombe and Lobethal Road vineyard by Mt Torrens. 2022 was a cool growing season followed by a spring and summer dappled with rainfall and a mild vintage.

The grapes, on arrival at the winery, were crushed, pressed and settled before being transferred to oak barrels for fermentation, with a small portion allocated to stainless steel for fermentation. Malolactic fermentation was induced in 100% of the barrels and stainless steel tanks to soften the wine. The wine was then transferred to new (25%) and old oak (75%) barriques for maturation for 9 months, throughout which the barrel lees were stirred fortnightly for added complexity in the resulting wine.

A sumptuously drinkable wine with all the complexity and interest Chardonnay lovers look for.

VINEYARDS	Lloyd Brothers (Kuitpo), Paracombe Vineyard (Paracombe), Lobethal Road (Mt Torrens)
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VARIETY	Chardonnay
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ALCOHOL	12.5%
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VINTAGE	2022
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COLOUR	Straw with yellow hues
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AROMA	A medley of peach, nectarines, cashews and spicy oak
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PALATE	Stone fruits on the palate with hints of citrus and spice, a creamy texture and balanced acidity
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