

BARRATT

PICCADILLY VALLEY

2022 CHARDONNAY

WINEMAKING

An exceptional season and harvest producing good yields and fruit of superb quality. Grapes were hand harvested on March 25 and 28 from 39 year old vines on our Uley vineyard at the northern end of the Piccadilly Valley.

After overnight cooling, the grapes were lightly whole bunch pressed with the juice transferred to tank for settling for five days. Clear juice and some solids (grape lees) were then transferred to French oak barriques (30% new). After a few days of natural warming, spontaneous fermentation by indigenous yeasts commenced and was allowed to proceed slowly with intermittent lees stirring until the wine was dry. Malolactic fermentation was induced in 100% of barrels to add complexity and “soften” acidity. Matured in oak for 11 months before stabilisation and filtration. Bottled 23rd March 2023.

Intense aromas of stone and citrus fruit, honeysuckle, cashews and subtle toasty, spicy oak are followed by a rich and creamy palate finishing with a crisp citrus freshness. While delightful drinking as a young wine, quality and a long track record should ensure that this wine will continue to develop and improve over a number of years.

WINEMAKER	Lindsay Barratt
VINEYARD	‘Uley’ Piccadilly Valley
VARIETY	Chardonnay
TECHNICAL	13.0% ABV 3.23pH 2.2 g/L RS 5.71g/L TA
VINTAGE	2022
COLOUR	Golden straw, honey.
AROMA	Stonefruit, melon and citrus.
PALATE	Rich and creamy to start, finishes crisp and fresh.

