

2021 Dexter Chardonnay



Analysis at Harvest

Sugar	22.0 – 22.7 Brix
pH	3.15 to 3.24
Acid	8.0 to 9.1 TA
Harvest date	1 st and 2 nd week of March
Clones	P58 (48%), I10V5 (43%), Bernard 96 & 277 (9%)

Vintage Conditions: Moderate temperatures throughout a wet spring and into flowering resulted in healthy canopies with slightly lower than average yields. Above average rainfall over the summer due to La Niña was moderated by dry spells and moderate temperatures resulted in slower ripening. High levels of acidity were retained along with great concentration of flavour, fine detail and precision.

Winemaking: Hand-picked fruit was gently whole-bunch pressed into a tank and settled overnight. It was then transferred into French oak puncheons (20% New, 20% second use, 40% third use and 20% older) and inoculated with a neutral yeast. From April until June the barrels were stirred every two weeks until MLF was completed (90%). The wine was left on yeast lees until November when it was transferred to tank to prepare for bottling. The wine was bottled early December 2021, 9 months after harvest.

Wine Analysis

Alcohol	13.5%
pH	3.36
Acid	7.2 g/l
Sugar	dry

Nose

Aromas of citrus fruits, particularly grapefruit and lemon, and white peach, with subtle oak.

Palate

Consistent with previous vintages in its elegance and fineness after an ideal 2021 growing season. Subtle flavours reflective of the aromas – particularly lemon, grapefruit, stone fruit and elegant oak. The wine has a soft middle palate with good length and refreshing acid. Similar in structure and flavour to the 2019 vintage at the same age.