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Ingram Road Chardonnay 2020

ABOUT

Sourced from a block of east-facing vines on our Colsdtream vineyard our Ingram Road Chardonnay is a blend of I-Clone and 76 clone chardonnay. We chose these varieties for their record of producing wines with bright citrus fruit character as their hallmark. Cropped at low levels and always handpicked, our Ingram Road Chardonnay is a true representative of cool-climate chardonnay as fresh acidity and clean citrus fruit are a hallmark of this wine.

2020 VINTAGE REPORT

After a relatively dry winter, the Yarra Valley experienced one of the wettest spring ripening periods we have in the past decade. As a result crop loads were inconsistent and lower than average across the board. The cooler conditions continued through summer keeping the vineyard team on their toes to ensure no disease crept into the vines or fruit. The fruit once ripe in 2020 looked incredible, as low crop loads and cooler conditions combined to result in intense flavours and high natural acidity. A truly great vintage for cool climate varieties like chardonnay.

WINEMAKERS NOTES

Our Ingram Road Chardonnay block is consistently the earliest block of chardonnay picked on our vineyard each vintage. The fruit is handpicked and gently whole-bunch pressed to tank before being transferred to a mixture of 3-4-year-old French oak barrels for primary ferment. Post ferment this wine is matured on lees for 8 months before bottling with occasional stirring to add mouth weight and texture.

TASTING NOTES

A classic cool-climate chardonnay. Bright straw colour with a golden hue. Citrus aromas dominate the bouquet of this wine. This flows into the palate as citrus and white peach fruit characters and complimented perfectly with racy acidity, giving this wine a nice amount of tension throughout. A touch of creaminess rounds the wine out nicely to finish.