

SINGLE SITE PIPERS RIVER CHARDONNAY 2021

A patchwork of biodiversity surrounds the vineyard home to this expressive Chardonnay. It screams personality, structure, and incredible length and depth, largely thanks to the proximity to Bass Strait's cooling sea breezes and resulting long ripening period. This a curvaceous wine, full of cheeky minerality. Don't like Chardonnay? Think again. There's beauty in restraint here ... not a hint of over-the-top fruitiness to be found.



VINTAGE CONDITIONS

The 2021 season in Pipers River was defined by a cool, windy spring followed by a cool to mild summer and long, dry, warm autumn. This extended the length of the growing season by about ten days from average.

TERROIR/PROVENANCE/REGION

Pipers River Chardonnay is about the expression of the fruit from the estate which gives naturally higher acidity, with concentrated, elegant fruit characters from the deep loam soil, old vines and cool maritime climate. Well sheltered from the cool north-westerly winds by the Dalrymple hill, these blocks enjoy a microclimate that is slightly warmer in temperature. Basalt rocks in the soil provide good water drainage, whilst also allowing vines to penetrate to great depth, accessing water in dry conditions.

TASTING NOTES

Initial aromas of spice, lemon curd and grapefruit opens to stone fruits with a hint of peach yogurt. The palate is defined with brilliant, fine acidity, the texture of sun-kissed quartz and crushed oyster shell. Flavours of pear fill the mid-palate, with a seam of citrus keeping focus on the long, salivating finish.

FOOD PAIRING

Chicken piccata with rocket, lemon vinaigrette and parmesan flakes. Grilled asparagus pasta with a lemon sauce, black pepper and crispy sage leaves.

WINEMAKER	Peter Caldwell
HARVESTED	29 March - 8 April 2021
REGION	Pipers River, Tasmania
VINEYARD SOIL TYPE	Predominantly basalt
VINEYARD ASPECT	East facing
FERMENTATION VESSEL	French oak puncheons and ceramic egg
FERMENTATION TYPE	Cultured yeast
VINE AGE	Average age of 25 years
ALCOHOL	13.0%
CELLARING	Careful cellaring will reward the imbiber for at least 10 years.
FIRST VINTAGE RELEASE	2021

WINEMAKING

The fruit was meticulously hand-picked before whole bunch pressing, and then placed into a mix of new and older French oak puncheons and a 700 litre ceramic egg for 10 months. Winemaking included fortnightly stirring to develop texture and malolactic fermentation to naturally adjust acidity for balance and structure.

