

Travellers

Chardonnay 2023 Granite Belt

PRODUCTION & TASTING NOTES

Harvest: After survey tasting, mechanically harvested chardonnay was transported by bin to the winery on 27th February from two Granite Belt vineyards, 820 m asl. The harvest rating for the season was excellent, modest crops and an early commencement from an early spring break and some heat spike summer temperatures.

Terroir: The Granite Belt name defines its soils exceptionally well. These originate from large granite edifices weathered from their origins in an oceanic volcanic chain in late Silurian to early Devonian times, 420-390 million years ago. Described as fine white granitic sands or gravels of quartz and felspar, they are highly reflective for ripening grapes at elevation. The shallow topsoils are infertile, free draining, constraining vine vigour and crops are kept low, 2-5 t/ha. This soil definition prescribes the character of wine acidity of Granite Belt wines as naturally medium to high without winemaking adjustment.

Production: Cool region-grown chardonnay ripening in these soils retains its malic acidity, achieves modest sugars and has less tendency to give overripe flavours. Both vineyard blocks in Ballandean were harvested together at 12.6 Be, juice pressing to 650 litres for light textural tannins, cultured yeast added, no finings, all fermented 16-22°C in French barrels stirred for three months, and then six months undisturbed after on lees.

Taste: The nose of this cool region-grown chardonnay bears great subtlety before maturing characters start to express. Pale green and yellow fruit colours depict the appearance and slow development. The fruit aromas abound as nectarine and other stone fruit, white fleshed fruits, green mints, some oak candy and sweetness, then smoke and spice. The lemon and lemongrass nuances in the acidity tie in the minerality, as plentiful as the poor granite soils give. The body is ample and long lasting from fruit intensity and nuts. The wine finishes a little understated, never too exuberant, as it takes several mouthfuls for the taste traces to materialize; and stay in sync with its shallow soil granite terroir.



100% Ballandean | 13.5% alcohol | < 1 g/L sugar | 8.0 standard drinks
Winemaker | Peter Scudamore-Smith | Master of Wine (1991)