



Seville Estate 2021 Chardonnay

Winemakers Comments:

2021 was a perfect growing season, mild temperatures with average rainfall produced good yields with balanced flavours across all varieties.

Average rainfall and temperatures over winter set the season up nicely with ground moisture. This continued into Spring but much warmer than average temperatures prompted an early start to the growing season. Perfect conditions over flowering lead to good yields across all varieties which was welcomed after the small production in 2020. Unfortunately, a couple of our older blocks didn't fully recover from the previous year, so we saw some reduction still, but happy overall. Spring continued to be warm with good rainfall through into summer, December and February were dry, but January saw several wet days, some over 40mm. The mild conditions pushed the start of harvest into early March, which is preferable over the hotter day time temperatures in February.

Chardonnays are finely structured again but have a little more stuffing than 2020 to balance out the fantastic acidity. They show great purity and length and will award a few years in bottle to show their full potential.

Harvest date: 4/03/21
Baumé: 11.7
pH: 3.14
TA: 7.2

Soil: deep red volcanic / basalt
Elevation: 180m
Aspect: East
Clone: I10V1
Yields tons/acres:

Vinification:

Fruit is handpicked and gently whole bunch pressed. Juice is settled overnight in tank then gravity fed to barrel taking all solids. Fermentation occurs naturally in barrel. A range of French oak coopers and formats (300L – 2200lt) with 30% new. Following primary fermentation, maturation continues lees for 10 months. *Malolactic* fermentation is not encouraged. Wine is then racked, cold stabilized and filtered to bottle.

Winemaking Notes:

Great focus and purity from the 2021 vintage. Amazing acid structure gives great drive and adds a slight saline character to the wine. The fruit sits in the background nicely but has enough weight to add flavour and complexity. Really looking forward to watching this wine age and think a couple more years will make all the difference. Drink 2025 - 2030

Wine Analysis:
Production: 600 dozen
Alcohol: 12.8%
Ph: 3.20
Acidity: 7.35 g/L

Reviews: **96 Points Halliday Wine Companion**