



Seville Estate 2021 Reserve 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: 05/3/2021

Baumé: 11.8

pH: 3.15

TA: 7.4

Soil: deep red volcanic / basalt

Elevation: 200m

Aspect: South

Clone: I10V1

Yields tons/acres: 1.3

Vinification:

Fruit is handpicked and gently whole bunch pressed. Juice is settled overnight in tank then gravity fed to barrel taking full solids. Fermentation occurs naturally in barrel. A range of French oak coopers and formats (300L – 500lt) with 30% new. Following primary fermentation, maturation continues on lees for 10 months. *Malolactic* fermentation is not encouraged. Wine is then racked, cold stabilized and filtered to bottle.

Winemaking Notes:

"The 2021 vintage displays exceptional concentration and purity. It has a remarkable acid structure that is slightly nervy that is complemented by a subtle hint of salinity, enhancing the wine's overall character. The Reserve exhibits a refined elegance and complexity, showcasing pronounced flinty notes and a delightful acidity. I am excited to see how this wine evolves as this will be one of the greats with a little age." Drink 2026-2040

Wine Analysis:

Production: 210 dozen

Alcohol: 12.6%

Ph: 3.12

Acidity: 7.8 g/L

Awards: 97 Points James Halliday Wine Companion 2023

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