



2022 OPTUME CHARDONNAY PRODUCTION NOTES

VINTAGE	2022
VARIETAL BLEND	100% Chardonnay
HARVEST DATE(S)	28 February, 1, 3, 4 and 14 March 2022
CLONES	P58, Bernard 95, I10V5, Bernard 96
BOTTLING DATE	20 November 2023
OAK TREATMENT	Matured in French oak (55% new). Partial fermentation and maturation in concrete tulips.
ALCOHOL CONTENT	13.0%
PRESERVATIVE(S)	Sulphur dioxide (220)
AGEING POTENTIAL	15+ years
QUANTITY PRODUCED	1336 bottles
WINEMAKING	Hand-picked over the space of 15 days from four clones drawn from six blocks allowing for ideal ripening across three specifically selected vineyards. All fruit was hand-sorted then tipped directly to press as whole bunches. Cloudy juice was settled overnight prior to racking to a mix of concrete tulip tanks and select oak barrels. Natural fermentation was allowed to initiate prior to inoculation with a specific varietally-enhancing yeast strain. Finished wines aged on lees with minimal stirring for 12 months prior to selection and blending post-vintage 2023 for further ageing on lees for seven months in concrete tulip.
WINEMAKER'S NOTES	The outstanding 2022 vintage provided ideal conditions for us to present an overall vintage regional expression of Chardonnay provided from multiple sub-regions of the Yarra Valley. Grapes were sourced from five select vineyard sites dispersed across the central valley floor rising to the higher, cooler later-ripening upper Yarra to the south. The intention of this breadth of scope is to create an exceptional and complete wine of regional typicity & vintage characteristics, combining the individual site-specific strengths and expressions to deliver the optimum expression of our region's enviable reputation with this variety. Combining volume, intensity and weight with focus, elegance and restraint. This enticing, slow-building fuller-bodied Chardonnay leads with an aromatic intensity of tangerine, sumac, fennel pollen, makrut leaf, chamomile, bread dough, spun sugar, crème anglaise and gun smoke with an undercurrent of grapefruit pith, slate and petrichor. The complex and textural palate delivers focus and precision with richness. Befitting a regionally representative wine of this ilk, the power of presence, flavour, drive and unfurling intensity resound with length and persistence. As a young wine, decanting is recommended.