ALLUCA

CHARDONNAY

Single Vineyard Adelaide Hills Vintage 2019

TASTING NOTE

This chardonnay sourced from premium low yielding vines has a subtle straw colour and elegant aromas of white peach, pear and fresh green apple. The palate is complex with white stone fruits, hints of lemon pith and toasted almonds. The clean crisp finish retains an underlying minerality and flavour that is well balanced by subtle French oak integration and natural acid structure.

WINEMAKING

The 2019 vintage in the Adelaide Hills was extremely dry and hot and this small organically grown vineyard lost 80% of its crop due to a severe hail storm in November. The result was a yield of only 2 tonne from 6 acres of vines, but the lower yields were offset by outstanding fruit quality. We carefully hand picked and cold whole bunch pressed the grapes directly into seasoned French oak barrels to slowly ferment. Lees stirring gained added flavour complexity, body and ensured a subtle oak influence. The result is a high quality complex chardonnay that displays lovely Adelaide Hills varietal characteristics.

TECHNICAL

 Alc vol:
 12.1%

 Res sugar:
 2.3 g/L

 pH:
 3,25

 TA:
 6.1 g/L

 Cases made:
 243

Alluca represents a new chapter for our family.

One of fine wine, coming together and returning home!







