

L. Viscek Vineyard Chardonnay 2020

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	L. Viscek Vineyard
Varietal(s)	100% Chardonnay
Brix at Harvest	20.6°
Alcohol Content	13.0%
Residual Sugar	3.8 grams/Litre
Total Production	200 cases of 12
Other Notes	Vegan Friendly



TASTING NOTES

Our 2020 Viscek Vineyard Chardonnay is light straw in the glass. The nose is intensely aromatic with notes of ripe pineapple, yellow pear, honeysuckle, crème brûlée and a touch of smoke and stony minerality. On the palate it is medium-bodied and dry with flavours of preserved lemon, nectarine, jasmine, vanilla and a touch of tannin. The finish is long with savoury flavours and a touch of lingering acidity and warmth. Drink now at cool room temperature or hold for the short-to-medium term for added complexities. Pair with savoury dishes rich in cream or butter.

WINEMAKING NOTES

Our fifth vintage of Chardonnay from our neighbour Lado Viscek's meticulously farmed vineyard! After careful hand-harvesting, the grapes were full-cluster pressed. No sorting was required as the grapes were in pristine condition. The must was then transferred to a mix of 228L, 400L and 500L French oak where it underwent alcoholic and full malolactic fermentation. Following this, the wine was kept in contact with its fine lees for 12 months prior to being transferred to stainless steel tanks for an additional 6 months of rest before bottling in February 2022, following light fining and filtration.

VINTAGE NOTES

Winter of 2020 started with warmer than average temperatures from January through March followed by a cooler than average April. Bud break was in the second and third week of May. From thereon, temperatures increased and the summer months were above average temperatures with little precipitation, allowing for full phenolic development. Harvest remained dry and sunny with cool nights, important for maintaining acidity. There was little to no disease pressure, resulting in clean and ripe fruit. Harvest started in the second week of September with Pinot Noir, Chardonnay and Gamay for sparkling, followed quickly by aromatic whites and then later ripening whites. Gamay was the first red variety harvested in early-to-mid October followed closely by Pinot Noir and Merlot. Cabernet Franc and Cabernet Sauvignon were the last varieties to be harvested, taking place the last week of October through early November. Berry size was recognized to be smaller than previous years with an intense dark colour, suggesting the potential for increased concentration of flavour and colour extraction. The quality of the grapes was very good to excellent throughout the portfolio. Wines should have the capacity to age for the medium to long term.