

L. Viscek Vineyard Chardonnay 2021

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	L. Viscek Vineyard
Varietal(s)	100% Chardonnay
Brix at Harvest	20.4°
Alcohol Content	12.5%
Residual Sugar	2.1 grams/Litre
Total Production	350 cases of 12
Other Notes	Vegan Friendly



TASTING NOTES

The 2021 Viscek Vineyard Chardonnay is light straw in the glass. The nose is intensely aromatic with notes of fresh butter, warm croissant pastry, honeysuckle, crème brûlée and a touch of white flowers and stony minerality. On the palate it is medium-bodied and dry with flavours of fresh pineapple, orange peel, orange blossom, caramel, wild flower honey and apple cake, with a touch of vanilla and warm spice. 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 sixth 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 2023, following light fining and filtration.

VINTAGE NOTES

Late winter and early spring had higher than average temperatures leading to an early bud break on May 10th (one week earlier than last year). The high temperatures continued through spring leading to rapid canopy development, flowering and fruit set. The heat continued through the summer with just enough rain to refresh the vines. Harvest began in late August with Chardonnay for sparkling. After a two week break due to excessive rain, harvest continued throughout late September and early October with aromatic whites and lighter reds. Harvest continued throughout October and November with later ripening reds, ending with Cabernet Sauvignon in late November. Overall, yields were moderate due to thorough sorting and preventative management. Wines should be drunk on release or cellared for the medium-term.