Brinktop
Chardonnay 2021



Vineyard

All Brinktop wines are single site wines made from fruit grown at Brinktop Vineyard in the Coal River Valley Wine Region. It is an ideal viticulture site. Rocky slopes, facing an idyllic east-north-east, keep harsh afternoon sun away from the grapes; depth in fruit flavour is delivered from mineral rich dolerite soils; and summer afternoon sea breezes, from nearby Frederick Henry Bay, cool the site which aids in retaining perfume and freshness in the wines.

Vintage

The La Nina conditions delivered an abundance of precipitation over the growing season giving the vineyard the opportunity to develop strong and healthy canopies. Mild conditions continued all the way through summer and the fruit ripened slowly on the vines through autumn with plenty of time to develop delicate flavours.

Tasting Notes

92 Points Tyson Stelzer, Halliday Wine Companion
The Brinktop Chardonnay reflects the purity of the pristine vineyard and the simplicity of the winemaking process to showcase the fruit. It is refreshing and youthful. Melon and pear and a long tail supported by the cool climate acid profile.

Technical Information

Grapes were picked early morning and taken straight to the winery and cooled for 48 hours down to approximately 2 degrees. Once cool, whole bunches were pressed and the juice pumped directly into French oak barriques. Half the barrels were inoculated and the others were left to ferment naturally. The ferment was kept below 15 degrees Celsius. The wine was then left to mature for 8 months in oak (40% new) before bottling.

PRODUCED BY BRINKTOP WINES
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