

CHARDONNAY

ADELAIDE HILLS | SINGLE VINEYARD

Variety:	Chardonnay
Vintage:	2020
Planted:	1999
Vineyard:	Mike Press Single Vineyard, Lobethal, Adelaide Hills
Oak Maturation:	Unwooded
Alcohol:	13.5%
When:	Drink now but will mellow with age
Food:	Rich food that needs a crispy fresh chardonnay to compliment the flavours. Try sashimi and wasabi, butter chicken or gnocchi with sage butter.

The lead-up to the 2020 Vintage in Adelaide Hills was anything but ordinary. Massive bushfires accompanied a lengthy heatwave was sadly too much for our red wine grapes.

Thankfully though, our Chardonnay made it through unscathed and we harvested the grapes in the early morning when the temperature is cool to avoid the sugar levels rising and to preserve the quality of the fruit, before being cold fermented to help capture all the natural fruit aromas.

Very light straw yellow in colour, on the nose it is mostly about grapefruit, melons, apples and nectarine. It is a great example of an unwooded chardonnay from the Adelaide Hills stylistically.

The wine is refreshing and crisp, with a full rounded palate with stone fruits and then finishing with minerality and complexity. There are some 'green' notes on the nose and back palate to give it lift.

"The Mike Press wines reflect the skill of 40 years of winemaking, the economies of estate-grown grapes, and the absence of the cost of a dedicated estate winery. An unwooded chardonnay 'planted, nurtured and harvested right outside our kitchen window', a nice touch. The bouquet is fragrant, with citrus blossom, apple and melon, the tingling, fresh and zesty palate built on grapefruit and lively acidity running through to the fresh finish. Obviously enough, it's made for early drinking, but won't become blowsy with age." James Halliday

