



Tcharke

Girl Talk, Savagnin/Albariño 2021



TASTING NOTES

“The most expressive bouquet this wine has ever given us: an explosion of citrusy, floral, and minerally aromas. These grapes went from the vine to the bottle in less than two months and that freshness definitely shows in the glass.

There is tension on the palate where a very precise acid line carries the wine through layers of citrus, tropical and white flesh fruit, white flowers, crushed limestone and almost approaches subtle spice. There is an undertone of herbaceous flavours that together with a very fine texture brings complexity and length. Lively, aromatic and beautiful, this is Girl Talk at its best. ”

Vintage	2021
Vineyard	Stone Well
Variety	Savagnin (85%), Albariño (15%)
Alcohol	11.52%
pH	3.05
Titrateable Acidity	8.00

WINEMAKING

The fruit was picked in the first week of February, when flavours just started to turn riper and sweeter but still showed a poking acidity. Both varieties picked in the early hours were pressed cold and allowed to settle over two days in tank at 6-10°C before being racked off solids, returned and inoculated.

Both tanks were kept cold to allow a slow fermentation and retention of floral, minerally and citrus aromatics. Once dry the Albariño was transferred to a concrete egg, and the Savagnin was left on full lees for a month in tank, before the final blending, filtration and bottling took place.

VINTAGE REPORT

Deep soaking winter rains that trickled into spring provided a spectacular start to the growing season. The moist soils minimised the threat of frosts, followed with a mild spring at bud break made for a promising start to an incredible vintage. Despite its dryness, the growing season was relatively mild. Warm days, cool nights and little to no disease pressure gave rise to fruit rich in flavour and naturally high acid, all with relatively modest sugar levels. The wines produced from 2021 will drink well young and many, if allowed, will cellar well to remind us of the great vintage. One of the best vintages in the recent decade.



Tscharke

Girl Talk, Savagnin 2020



TASTING NOTES

“A delicate bouquet of citrus peel, yellow flowers and subtle minerally tones that give a nice depth. The palate is zingy yet juicy; flavours of lime and Granny Smith apple give way to a more herbaceous and nicely textured finish. Don’t be fooled by its delicate and pretty first approach, this wine has character”.

Vintage	2020
Vineyard	Stone Well
Variety	90% Savagnin, 10% Albariño
Alcohol	12% ABV
pH	3.13
Titrateable Acidity	7.7 g/L

WINEMAKING

The fruit was split-picked over a period of 4 weeks; the batches were pressed and fermented in 2 separate tanks at 11 to 14°C to retain aromatics. Once dry the wines were blended to achieve the right balance of freshness (from the early picked portion of Savagnin) and fruit drive (from the co-fermented 2nd pick of Savagnin and Albariño). A month on lees in tank prior to bottling gave the wine extra complexity and character. No fining, no cold stabilisation.

VINTAGE REPORT

The wines of 2020 vintage are proving to be of exceptional quality, despite the challenging growing season and very low yields.

Winter rainfall was below average but a warm start to spring gave rise to even budburst and minimal frost events. The growing season was hampered by unseasonably high winds that delivered the biggest blow to the season, at flowering. Dry conditions, extremely high temperatures coupled with the strong winds destroyed up to 70% of flowers in some vineyards; Shiraz the worst affected.

The ripening conditions were ideal, moderate temperatures and minimal rain provided very low risk to disease pressures. Supplementary irrigation was critical in nurturing the health of the vineyards and encouraging favourable fruit ripening.

The general quality of wines from 2020 has proven great to exceptional; rich in flavour, strong colour and ripe tannins. Many of the wines formed balance early during fermentation and those well-structured will age well. Standouts varieties include Grenache, Grenache Blanc, Shiraz and Montepulciano.

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Girl Talk

Savagnin 2019



VINTAGE REPORT

The 2019 vintage was one of elation as years of sustainable agricultural practice was rewarded with Organic certification by NASAA. The challenging growing season demanded careful vineyard management, with the implementation of under-vine mulching and increased irrigation ensuring the maintenance of healthy canopies, and even ripening throughout.

The extreme heat of both January and February saw early ripening varieties picked in quick succession, before some relief from the heat was offered in March. The bright sunny days and cool nights enhanced flavour development of our Mataro, Grenache and Montepulciano, emphasising motivation to invest into more of these heartier, later ripening varieties in future vineyard developments.

We anticipate the 2019 vintage will bring us wines of great drinkability and balance; with lively aromatics and bold flavours.

WINEMAKING

Picked on 15th February at dawn, the fruit was immediately bag pressed under inert gas. The free run and pressing were kept together and fermented between 13 and 14°C. A brief encounter of lees maturation in stainless steel before being bottled without cold stabilization.

TASTING NOTES

With a lifted, floral aromatic profile, this wine gives way to fresh aromas of green apple, pear and passionfruit; a great introduction to this dry aromatic fruit driven white wine style.

Classic varietal structure, green apple, pear and stone fruit tones are evident on the palate, finishing crisp and clean. Optimum drinking temperature, 8 degrees.

Vintage	2019
Vineyard	Stone Well
Variety	100% Savagnin
Alcohol	12% / vol.
pH	3.23
Titrateable Acidity	5.0g / L

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Savagnin 2018



VINTAGE REPORT

The 2018 growing season had a reasonable start with adequate rainfall through winter and early spring. Healthy canopies were established across all sites and the dry and warm conditions of late January and February kept weeds and disease pressures to a low. February proved to be a very warm month which stalled ripening and it wasn't until the relief of a mild March that the outlook for a great harvest looked imminent.

The late Indian summer enhanced the quality of late picked varieties such as Mataro, Grenache, Montepulciano and Cabernet. 2018 came off the back of two big vintages so it was no surprise this harvest was likely to be down on average with most crops down by 20-25%. The wines produced were very balanced, had ripe phenolics and display vibrant mid palate weight, a spectacular vintage for good structure and elegance.

WINEMAKING

Picked 6th February at night, the fruit was de-stemmed and immediately bag pressed under inert gas. The free run and pressing were kept together and fermented between 13 and 14°C. A brief encounter of lees maturation in stainless steel before being bottled without cold stabilization.

TASTING NOTES

With a lifted aromatic profile, this wine gives way to fresh aromas of green apple, pear and peach; a great introduction to this dry aromatic fruit driven white wine style.

Classic varietal structure, green apple, pear and stone fruit tones are evident on the palate, finishing crisp and clean. Optimum drinking temperature, 8 degrees.

Vintage	2018
Vineyard	Stone Well
Variety	100% Savagnin
Alcohol	12% / vol.
pH	3.39
Titrateable Acidity	5.1g / L

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Girl Talk

Savagnin 2017



VINTAGE REPORT

Following a wetter than average winter and spring with below average summer temperatures, Barossa's 2017 harvest was three to four weeks later than in recent years.

As the season progressed, later ripening varieties like Mataro and Grenache were tracking four to five weeks later. The mild conditions and healthy soil moisture levels were pertinent for flavour development and conducive to 'filling' out the berries resulting in higher than average yields.

2017 vintage promises to deliver an array of wine styles from 'bright aromatic wines' to 'vibrant, intense, well-structured' and 'dense, concentrated' wines from the earlier-picked vineyards.

WINEMAKING

Picked 4th March at night, the fruit was de-stemmed and immediately bag pressed under inert gas. The free run and pressing were kept together and fermented between 13 and 14°C. A brief encounter of lees maturation in stainless steel before being bottled without cold stabilization.

TASTING NOTES

With a lifted aromatic profile, this wine gives way to fresh aromas of green apple, quince and citrus blossom; a great introduction to this dry aromatic fruit driven white wine style.

Classic varietal structure, green pear, apple, quince, pineapple and citrus tones are evident on the palate, finishing crisp and clean. Optimum drinking temperature, 13 degrees.

Vintage	2017
Vineyard	Stonewell
Variety	100% Savagnin
Alcohol	11% / vol.
pH	3.24
Titrateable Acidity	6.2g / L

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Girl Talk

Savagnin 2016



VINTAGE REPORT

2016 has been phenomenal, despite the dry season, our approach to sustainable wine grape growing has ensured this harvest was overflowing with great fruit quality. The season was challenging, a result of prolonged dry periods and a warm December. We did see a few days above 40°C and then a much needed rain event came late in January. This was the turning point of our vintage, as the exhausted vineyards inhaled the relief of 48mm of rain, the vines were then set, absorbing the light to bring on the flavours and textures, paving the way for another great harvest.

WINEMAKING

Picked 1st February at night, the fruit was de-stemmed and immediately bag pressed under inert gas. The free run and pressing were kept together and fermented between 13 and 14°C. A brief encounter of lees maturation in stainless steel before being bottled without cold stabilization.

TASTING NOTES

The fresh aromas of quince, poached pears, honey and subtle spice are a great introduction to this dry aromatic fruit driven white wine. Classic varietal structure, tropical fruit, spice, pear and underling mineral tones are evident on the palate, finishing crisp and clean. Optimum drinking temperature 13 degrees.

Vintage	2016
Vineyard	Stonewell
Variety	100% Savagnin
Alcohol	11% / vol.
pH	3.15
Titrateable Acidity	5.8g / L
RRP	\$20

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Girl Talk

Savagnin 2014



VINTAGE REPORT

The wines produced from the vintage of 2014 are excellent. The weather conditions during spring and early summer were dry and above average heat degree-days regulated shoot growth and berry development. By mid February and well into veraison, soil moisture levels were extremely low but a record-breaking rain event replenished the soils.

The weather conditions that followed were ideal. 'Balanced' probably best describes most wines from our harvest this year.

WINEMAKING

Picked in mid February at night, the fruit was destemmed and immediately bag pressed under inert gas.

The free run and pressing were kept together and fermented between 13 and 14°C. 12% of the wine was aged in new French oak while the balance remained in stainless steel. Bottled after 12 month élevage.

TASTING NOTES

The fresh aromas of quince, poached pears, honey and subtle spice are a great introduction to this dry aromatic fruit driven white wine. Classic varietal structure, tropical fruit, spice, pear and underling mineral tones are evident on the palate, finishing crisp and clean.

Vintage	2014
Vineyard	Stonewell
Variety	100% Savagnin
Alcohol	12.5% / vol.
pH	3.41
Titrateable Acidity	4.8g / L
RRP	\$20