



WEATHERCRAFT

TASTING NOTES

2022 Chardonnay **SECOND BOTTLING**



This 2022 chardonnay features a higher percentage of new French oak and extended maturation, including additional bottle aging. Roasted hazelnut, lemon, and grapefruit aromas blend with notes of cream, dried hay, and subtle smoke. The palate is smooth and polished, with pear, peach, and apricot flavours balanced by bright acidity, saline texture, and elegant length.

Wine Details

Region: Beechworth, Victoria

Vintage: 2022

Type: White Wine

Variety: Chardonnay

Volume: 750ml

Alcohol Volume: 13%

PH: 3.20

Acidity: 8.0g/L

Harvest Date: March 2022

Winemaker & Viticulturist: Raquel Jones

Closure: Screw Cap

Peak Drinking / Cellaring Potential: Now - 8 years

Serving Temperature:

Serve lightly chilled, 10-13 degrees Celsius.

Food Pairings:

White meat (chicken, pork, turkey) and oily, 'meaty' fish or shellfish. Mushrooms, truffles or try poached eggs with asparagus and soft herbs. Pair soft to semi-soft cheeses (cow or goat best).

Vintage Notes (2022)

- **Bud Burst:** Slightly later bud burst compared to the previous 2021, but still within a typical range.
- **Frost:** Occasional frost events, but mostly managed effectively to avoid significant crop loss.
- **Rainfall:** Higher than average rainfall, leading to increased humidity and higher disease pressure, particularly mildew.
- **Temperature:** Cooler overall temperatures with fewer hot days, resulting in slower ripening.
- **Disease Pressure:** Higher than usual, requiring vigilant vineyard management to mitigate the impact of mildew and other diseases.
- **Note:** Despite the challenges, good quality wines with more restrained fruit profiles and much higher acidity were produced. Cooler conditions and careful management resulted in wines with finesse and longevity potential.

Vineyard Notes

- **Location:** Weathercraft Vineyard, Beechworth GI
- **Area:** ~5.7 acres
- **Elevation:** up to 304m
- **Farming approach:** Organically & biologically grown since 2016.
- **Soil type:** Diverse, includes granite and decomposed mudstone in parts, then gravel and clay in others.
- **Clones:** P58 and original Mudgee clone (Origin: Burgundy, France)

Winemaking Notes

- Hand harvested by clone over a period of weeks, 2.5T/acre.
- 100% barrel fermented, wild.
- Gentle bâtonnage over winter.
- A 50% portion is put through malolactic fermentation.
- Oak Used: A mix of 225L barriques and 500L puncheons
- Matured in French oak (25% new) circa 12 months.