POOLES ROCK

Chardonnay

Vintage Conditions

The 2022 vintage began in the Hunter Valley with significant late spring rainfall which then gave way to drier but cooler than average weather through December and January. The resulting long, cool ripening period allowed for the grapes to develop complex and intense flavours, whilst maintaining freshness and bright acidity

Winemakers Notes

The grapes for this Chardonnay were sourced from our vineyard in the Broke/Fordwich sub region of the Hunter Valley along with carefully selected parcels. The fruit was harvested in the cool of the early morning to preserve quality and was immediately whole bunch pressed at our Pokolbin winery. The cloudy juice was transferred to French oak barrels and puncheons where fermentation took place. A small portion of the wine also underwent malo-lactic fermentation to add a textural mouth feel. After Fermentation the wine was matured for nine months in oak with fortnightly lees stirring to add complexity before final blending and bottling.

Tasting Notes

Colour

Pale yellow. with green hints

Bouquet

Intense aromas of stonefruit, green melon and grapefruit with savoury oak.

Palate

The palate is rich and powerful with white peach and grapefruit flavours. The use of barrel fermentation and lees stirring have contributed to a textural mouthfeel and complex savoury notes.

Vintage

2022

Region

Hunter Valley

Cellaring

Enjoy now or cellar for 7+ years.

Tech Data

Alc.	12.5%
TA	7.0 g/L
pH	3.23

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