

2021 DHJ1 Single Plot



A new, limited release Chardonnay. Single Plot DHJ1 is a site-specific expression that is truly unique. Grown on a tiny plot in the coolest pocket of our site in the Wallcliffe area, 'J Plot' sits between a tributary for the Boodjidup Creek and the vineyard dam, upon coarse ironstone gravel of the most vivid orange hue. The vines face south-east, receiving cooling influences from both the Indian and Southern Oceans, for gradual, gentle ripening. Virginia and her team were blown away by the jasmine floral scents, oyster-like salinity and a logic-defying limestone minerality, making for an outstanding parcel, too special not to share. Thus, its own bottling felt appropriate. As with all our Chardonnays, pure expression is at the core. With this in mind, a very deliberate choice was made to pair this wine with older, lighter oak to celebrate its elegance, finesse and searing natural acidity as a lighter-framed, pristine Chardonnay.

APPEARANCE

Pale straw with a hint of golden.

NOSE

Initially a little flinty reduction quickly opens up to super fine perfumes of limestone cave, bread dough, sea water in fresh oysters and delicate notes of crayon wax and wattle blossom.

PALATE

Incredible driven line of acid pushing body and power to the feel of the palate. So subtle yet so powerful, a single plot like no other with its lime acid line, dusty chalky clean dry finish and light fresh bread crust perfume.

VINTAGE DESCRIPTION

A year of peculiar weather where our commitment to organic viticulture was vital to the successful growth of quality, balanced fruit. A cool and wet spring prompted the need for an intense leaf plucking program to mitigate disease risk. Luckily, December and January were warm and dry. Canopy management was a priority throughout February and March to combat unusually warm and moist conditions. A rainfall event in early February provided a timely drink for the red varieties, followed by warm weather which was ideal for the Chardonnay to achieve ripeness. A second rainfall incident in early March was followed by sunny and breezy conditions to dry off the fruit for healthy ripening. With our judicious canopy management and a crop of naturally resilient grapes, we are pleased to say that fantastic quality fruit was ripened and harvested with little-to-no disease in our vineyards.

VARIETIES

100% Gingin Clone Chardonnay

HARVESTED

26 February 2021

PRESSING

100% hand harvested, chilled, whole bunches pressed

JUICE TURBIDITY

High solids (average 487 NTU)

FERMENTATION

100% wild yeast

FERMENTATION VESSEL

French oak barrique

MATURATION

French oak barrique
1-3 year old, 9 months, then 2 months in tank

BOTTLED 9 February 2022

TA 7.2g/L **PH** 3.16

MALIC ACID 0.11g/L (MLF complete)

RESIDUAL SUGAR 1.02g/L

ALCOHOL 12.5%

VEGAN FRIENDLY Yes

CELLARING 2022 to 2024 amazing, 2024+ complex