



# 2022 DHJ1 SINGLE PLOT CHARDONNAY

<b>VINTAGE</b> 2022	<b>VARIETAL</b> 100% Gingen Chardonnay	<b>LOCALITY</b> Wallcliffe	<b>HAND HARVESTED</b> 4 March 2022
<b>VINE AGE</b> 19 years	<b>YIELD</b> 3.9t/ha	<b>LOCATION</b> 33°99'S, 115°10'E	<b>ASPECT</b> SE, 75-80m^
<b>PRESSING</b> 100% hand harvested, chilled, whole bunches pressed	<b>JUICE TURBIDITY</b> High solids (700 NTU)		
<b>FERMENTATION</b> 100% wild	<b>FERMENT VESSEL</b> French oak barrique	<b>MATURATION</b> French oak barrique, 1-3 yo, 8 mth, then 6 mths in tank	
<b>BOTTLED</b> 26 May 2023	<b>TA</b> 6.8g/L	<b>PH</b> 3.22	<b>MALIC ACID</b> 0.22g/L (MLF complete) <b>RESIDUAL SUGAR</b> 0.68g/L
<b>ALCOHOL</b> 12.5%	<b>VEGAN FRIENDLY</b> Yes	<b>CELLARING</b> 2023 to 2024 amazing, 2024+ complex	

The second vintage of this 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 the 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 yellow.

**NOSE** An incredibly intense perfume, enticing yet somehow also subdued with subtle notes of lemon pith and white beach sand, opening to floral notes of frangipani with hints of jasmine and yellow rose. A touch of fresh timber, pine herb and oak spice are also present.

**PALATE** An incredible body with beautiful fleshy weight, driven by the single plot fruit quality. The core shows hints of lemon custard and yellow rose petals and a trace of pine, finishing dry and pithy.

**VINTAGE DESCRIPTION** A cool, winter-like spring saw vine growth delayed in development. Rainfall in October was significant. A dry and warm summer, with sustained warmth day and night through December, January and February, possibly influenced by another La Niña season, saw a rapid ripening period for all white varieties, with all vineyards harvested in little over a month. Fruit quality was excellent with surprising delicacy and elegance. A low yielding vintage, primarily due to spring conditions over the past two years. Warm and rapid veraison for whites in January was ideal and saw the Chardonnay's desirable ripe flavours pronounce themselves quickly. Vine health remained fantastic, with fruit quality high and flavours concentrated.