

Small Wonder

2023 AUBURN CHARDONNAY



Variety	Chardonnay
Clone	Dijon clones 76, 95 & I10V1
Vine Age	+25
Location	41.20° South, Altitude 45m – 93m 16.9km from the ocean
Wine Analysis	Alc 13.0% pH 3.05 TA 8.0g/L
Oak	30% new French oak for 10 months
Certification	ACO Certified Organic Vineyard

Winemaking

This wine is a blend of Dijon clones 76 and 95, and I10V1. The grapes were harvested by hand in mid-March and gently whole-bunch-pressed to tank. The high quality free-run juice was settled overnight, then racked to tank with the inclusion of light, fluffy lees to build texture and palate weight. The juice was barrelled down to 30% new French oak barriques and underwent a slow, wild fermentation, with regular barrel stirring to resuspend the lees. After 10 months' maturation in oak, the most outstanding barrels were selected and blended to this top cuvée.

Awards	Gold Medal Winner Class 10 Chardonnay: 2023 Vintage 2025 Tasmania Wine Show
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Tamar Valley
Tasmania