

peach
hazelnut
brioche
vanilla



2022 Black Label Chardonnay

Vintage Notes

The 2022 vintage was tiny thanks to the challenging growing season. The varieties most affected were Pinot Noir, Chardonnay and Pinot Gris but as they say, good things come in small packages. While quantity is down around 50%, quality is fantastic.

Rob Dolan – Winemaker

Wine Notes

Colour	Pale lemon
Aroma	Preserved lemon, peach, orange pith
Palate	Lemon curd, hazelnut, vanilla bean, creamy texture
Cellar	0 to 8 years
Health	Vegan friendly, 92 calories per 120ml glass

Occasion

Forget the weekend chores. Whip up a Corsican omelette and take a minute for yourself.

Viticulture

Region	Yarra Valley
Vineyard	Murrumong
Harvest	8 and 9 March 2022
Method	Machine harvested

Winemaking

Process	Gently pressed, high solids juice to oak for ferment
Fermentation	In oak hogsheads
Oak	20% new French oak, 80% 1st and 2nd use French oak, 10 months, 5% malolactic fermentation
Alcohol	14.0%
Winemakers	Rob Dolan, Adrian Santolin + The Team

