



# TarraWarra Estate Chardonnay 2002

## Tasting Note

### **Vintage**

The 2002 vintage was relatively cool, summer was very mild, with few days over 30° C. February was characterised by cool nights, helping to retain acid in the ripening fruit. Harvest was delayed due to the coolness of the season, acids remained high, and flavour development was also late. The vines retained excellent health throughout this prolonged period, with the grapes eventually hand picked in superb condition. Picking was in the later few weeks of March for our Estate Chardonnay, with yields averaging 5 tonnes per hectare. The cooler season also brought smaller crops, smaller berries and loose bunches.

### **Winemaking**

Our Chardonnay is all hand picked and chilled before whole bunch pressing in a Bucher press. The juice is settled overnight before transfer to barrel for fermentation. No Sulphur dioxide is added before fermentation. Barrel fermentation is important for oak integration and balance in the wine. We use all French oak barrels, one third new, the balance one and two year old. All the fruit for our Chardonnay comes from our oldest blocks, giving complexity to the wine.

The wine stays on lees for 11 months, with stirring during this period to build structure. Malolactic fermentation takes place during this time, with indigenous bacteria. In 2002 about 80% of the wine underwent malolactic fermentation.

### **Tasting**

The aroma combines grapefruit and cashews, along with fresh stone fruits. The palate is finely balanced, with a fruit profile that builds throughout the palate. The natural acidity provides the backbone, and the oak is seamlessly integrated. The persistence and fine structure reflect the coolness of the year and the immaculate fruit.