

# Elderton

## 2023 Eden Valley Chardonnay

### History

We are very proud of the fifteenth release of this wine from our pristine and beautiful Eden Valley vineyard. As a single site wine, our Eden Valley Chardonnay will always show typicity of the vineyard, whilst varying with what each season brings. We are on a constant learning journey adapting to what the season brings.

### Vineyard Information

Our Eden Valley vineyard lies just south of the small township of Craneford, at an elevation of 420m. The soil and climate varies quite considerably to that of the Barossa Valley floor. It is generally wetter and cooler in the Eden Valley with soils tending to be skeletal and minerally. Aspect also varies significantly, with rolling hills and valleys providing much site variation. The Chardonnay block sits at the one of the highest points of the vineyard and is tended to by our own viticulturists, Peter Wild and Conrad Pohlinger, who ensure utmost care is taken in every step of the vine cycle.

**Vineyard Source** 100% estate grown, Craneford, Eden Valley

**Vine Age** 31 years

**Picking Date** 24 March 2023



### Winemakers' Comments

*In a normal growing season we need to carefully manage our Chardonnay to ensure we have ample canopy for flavour development and also for sun protection. In 2023, aside from a short warm burst over Christmas, we had gentle growing conditions allowing steadier ripening for great flavour development. We harvested our Chardonnay over a week later than in 2022, in the early hours of the morning while fruit was at its coolest.*

*The fruit was crushed and pressed off skins immediately on arrival to the winery. The juice was cold settled, before being racked, with a decent proportion of light fluffy lees going into ferment. Ferment was initiated in tank and once active the fermenting juice was stirred and transferred to a combination of new and seasoned French oak for completion of primary and malolactic fermentation. Post ferment; time on lees, coupled with regular battonage helps to balance the vibrant flavour and creamy palate weight in this wine.*

- Jules Ashmead & Brock Harrison

- Style** Elegant, driven, focused
- Colour** Pale straw
- Aroma** Vibrant citrus notes with attractive stonefruit nuanced with hints of cashew, almond meal and flint
- Palate** Fresh lemon citrus and white peach, subtleties of rockmelon, with a soft supportive acid and enticing crème brulee texture. The well integrated toasty oak profile carries the delicate fruit across the palate leading to a long and seamless finish.
- Oak** Fermented and through malolactic fermentation in French oak, sur lie and batonnage for 8 months
- Cellaring** Drink now or cellar confidently for 5+ years
- Alc/vol** 12.5%

