



# LADIES WHO SHOOT THEIR LUNCH



## CHARDONNAY 2020

### OVERVIEW

Growing grapes, hunting for our table and raising a farm all help our family to truly understand this land. Inspired by Matt Fowles' passion for hunting and gathering, our Ladies who Shoot their Lunch wines have been crafted to complement the textures and flavors of wild food. Vibrant in color, intensely aromatic and fine in texture with pristine fruit flavors.

### VINEYARD REGION

Yarra Valley and Strathbogie Ranges

### VINTAGE CONDITIONS

2020 was a warm vintage with low yields providing excellent fruit quality. The fruit was harvested mid March when it showed a good balance of sugar and natural acidity. The blending of this wine is always the most exciting event in our winemaking calendar.

### WINEMAKING

As always with our wild ferment Chardonnay, a rich diversity of wine parcels are matured in different size barrels (puncheons and casks) to give greater complexity in the final blend. For 11 months, one third of this wine was matured in old French oak, while the rest matured in new French oak barrels. The fruit from the Greenstone vineyard in the Yarra Valley provides lovely mid-palate peach fruit and richness, while the Strathbogie component provides a touch of minerality as a result of our granite rich soil. The combination of all these variables is what provides this wine with great complexity and excellent quality.

### WINE ANALYSIS

Alc/Vol: 12.6%  
Acidity: 6.5 g/L  
pH: 3.42

### COLOR

Golden straw.

### NOSE

Complex notes of white peach, rockmelon and lime meld with toasty, buttery popcorn.

### PALATE

A seamless integration of rich stone fruits and creamy vanilla oak. Full bodied, mouth filling richness with excellent length and a touch of minerality on the finish.

### PEAK DRINKING

Drink now to 2030.