

LITTLE ENGINE

WINES

2020 GOLD CHARDONNAY

VITICULTURE NOTES

The 2020 season began with a mild end to winter and bud break in the 3rd week of April for most of our sites. There was a lot of canopy growth early May with more precipitation and less heat than usual for this time of year. Early June was also cool with above average precipitation. Temperatures warmed up considerably late June and there was significant canopy growth. Canopy management was again very crucial with shoot and leaf removal to encourage airflow through the vines and amongst the developing bunches post fruit set. Summer conditions were warm and mostly dry, encouraging steady grape maturity through veraison.

Sourced exclusively from estate grown Chardonnay grapes, clones 76, 95 and 548, the vineyards are cropped at 3 tons per acre to encourage flavour concentration. The fruit from our vineyards retains lively acidity to complement the ripe fruit flavours. Different leaf removal strategies were employed to give a variety of bunch exposure times and subsequent flavour development.

The grapes for this wine were harvested at different times, late September and early October based on flavours in the vineyard. This encourages complexity in flavours and acidity.

WINEMAKING NOTES

Each vineyard is hand harvested and the grapes cooled overnight. Most lots are whole cluster pressed. The riper fruit is de-stemmed and kept cool with about 12 hours of skin contact before extracting the juice. Free and press run juices are separated and settled for up to 36 hours. Fermentation is long and cool using a variety of yeasts, in 100% French Oak Barrels that are complementary to the fruit character. Some barrels undergo partial or complete malolactic fermentation to add palate richness. The wine is barrel aged for 17 months on lees to build a full and creamy texture. The final blend is composed of 53% new French oak barriques and puncheons with the balance in 2nd & 3rd fill barrels to provide a layered and complex Chardonnay.

TASTING NOTES & SUGGESTED CELLARING

The nose is generous and fragrant with perfumed white spring florals, warm peach, fresh pineapple and a hint of vanilla icing. A bright and abundant palate shows creamed honey, granny smith apple, zesty lemon and a pleasant but tantalizing salinity. The finish is long and expressive, balanced by lively acidity and a touch of white pepper.

Drink 2024 through 2027



Production: 755 cases
Alcohol: 13.9%
pH: 3.56