



2023 CHARDONNAY 'GIALLO SOLARE' — *Estate Grown, Edna Valley*

'GIALLO SOLARE' is a pure expression of our Estate Chardonnay, unencumbered by oak or heavy-handed winemaking. Hand-harvested at nighttime from heritage blocks of Estate Chardonnay, it is quickly whole-cluster pressed and moved to 7hl egg-shaped concrete tanks for a slow native yeast fermentation. After 13 months in concrete, selected wines are moved with their lees to stainless steel barrels for an additional 8 months of aging prior to bottling.

With such a pure approach to winemaking, this wine shows off our attention to detail in the vineyard all through the growing season - it represents many miles of footsteps and careful attention to canopy and crop levels. Only the best fruit can stand as a complete wine and it is not every vintage that we bottle a 'GIALLO SOLARE'

SIP SUSTAINABILITY IN PRACTICE — VINEYARD & WINERY

- 100% Chardonnay (clone 5)
- Blocks 121, 141, Alba (planted 1997)
- Night harvested by hand October 19th
- 23.7 average Brix
- 100% whole-cluster pressed. Native yeast fermentation in 7hl concrete eggs.
- 13 months sur-lie in concrete, then an additional 8 months in stainless steel

pH: 3.42
TA: 7.0 g/l
RS: 3.5 g/l
ML: complete
Alc: 13.4%
Cases: 302
(6x750ml) & 65
Magnum bottles

Clear green-gold in the glass. Vibrant notes of Persian lime and sea-spray on the nose, with a palate balancing richness with notes of wet stone and quince.

Partners perfectly with the sweetness of poached scallops, or to balance the richness of a creamy winter risotto.

