

CHARDONNAY – TIMO MAYER

Victoria



APPELLATION: Yarra Valley

BLEND: Chardonnay

WINEMAKER: Timo Mayer

VINEYARD: _____

Fruit is sourced from 20-year-old vines grown on the Bloody Hill vineyard, a 6-acre plot on red rocky, volcanic soils. 'It's called that 'cause it's bloody steep!' says Timo. Altitude varies between 300 and 470 metres. The climate is relatively cool for Australia with some maritime influence, with rainfall in winter and spring, relatively cool, dry summers.

VITICULTURE: _____

The vineyards are farmed organically.

WINEMAKING: _____

Fruit is handpicked and pressed in whole bunches. Juice is transferred to old hogsheads to undergo wild fermentation as well as full malolactic fermentation. In spring the wine is racked into stainless steel to settle for 4 months before being bottled without fining or filtration.

WEBSITE: <http://www.timomayer.com.au/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Fresh and funky, with aromas flint and gun smoke giving way to citrus and tropical fruits. A full, textural palate is well balanced by vibrant acidity. Excellent persistence.