

BLACK HILLS ESTATE WINERY

2021 CHARDONNAY

VINTAGE NOTES

The 2021 growing season started with a warm and dry spring, and an earlier than average budburst. The warm and dry start to the season was followed by an extremely hot and dry June and July, due to a persistent heat dome over the Pacific Northwest. Record high temperatures were recorded in many areas. Veraison also arrived earlier than average, and the first grapes were harvest 21 days prior to their corresponding harvest date in 2020 – a significant shift. The warm growing season helped the fruit to achieve excellent flavour and phenolic ripeness, along with a high level of concentration and aromatic intensity across all varieties. An outstanding vintage that has produced bold white wines that are full of character.

TASTING NOTES

The 2021 Chardonnay shows pure citrus and floral aromas on the nose, along with background notes of green apple and freshly baked bread. The palate is framed by crisp acidity, with Meyer lemon and ripe pear flavours leading the way. Complimenting the freshness and precise fruit are pastry flavours and a hint of spice. The mouthfeel is rich and textural, and the long finish combines yet more citrus, apple, and yeast driven characters, along with a subtle salinity. A great partner for shellfish, poultry and creamy sauces.



WINEMAKING

Harvesting: Hand harvested. Hand sorted. Whole bunch pressed directly to French oak puncheons/barriques.

Fermentation: Fermented with wild yeasts.

Maturation: 10 months on lees. 6% new oak.

Cases produced: 915

ABV: 13.1% **PH:** 3.50 **TA:** 5.90 **RS:** 0.7

BLEND

100% Chardonnay