

# Bass River - 1835 Chardonnay 2023



## Style

The 2023 Chardonnay leads with white peach, lemon, almond meal and green apple. The wine has a slightly creamy edge and hints of sandalwood and clove. The palate is complex and round with some mouth-watering acid integrated through to the finish.

## Source

Single vineyard - low yielding vines from the House Block. Soils comprise fine sand loams over cemented coffee rock. Vine age 22 years with 2,500 plants per hectare. Cane pruned to achieve crop loads of 5.0–6.0 t/Ha.

## Grapes

100% Chardonnay – Clones: Mendoza, Penfolds 58, & I10v1

## Vinification

Hand-picked, grapes were refrigerated overnight, whole bunch pressed. Juice was transferred with full solids to tank to settle overnight(s) and then transferred to oak puncheons. Natural ferments occurred over 10 – 12 days in the underground barrel room using 15% new French oak. Wines remained on gross lees until bottling, no stirring. Post-fermentation, the wine was sulphured in-situ to prevent malolactic conversion from occurring, and to preserve the naturally high acidity.

The wine was aged on its fermentation lees with minimal sulphur for 10 months prior to blending and bottling after a single filtration. Each block is fermented and matured separately and only the selected barrels contribute to the 1835 blend.

## Previous Awards for the 1835 Chardonnay

### **Trophies –**

- Best Chardonnay – Gippsland Wine Show 2019
- Best White Wine – Gippsland Wine Show 2019
- Best Wine of Show – Gippsland Wine Show 2019
- Diamond Trophy – Japan Women's Wine Awards 2020

**Produced by Bass River – Gippsland**

**Bass River:** Estate Grown and Produced

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