

WINEMAKER:

Mark Warner and Alicia Basa

FOUNDED:

2016

COUNTRY:

Australia

REGION:

South Australia

Carbonic Chardonnay

Borachio

VARIETY:

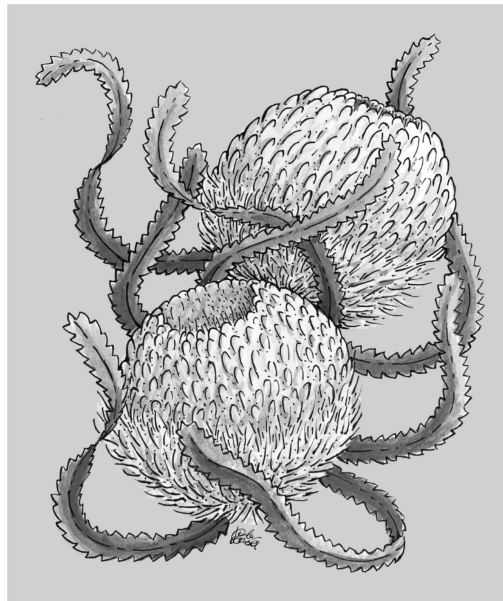
Chardonnay

FARMING:

Organic, No SO2 Added

APPELLATION

McLaren Vale



WINEMAKING & VINEYARD

Organic. 100% Chardonnay from the Basket Range. This vineyard source is technically within the McLaren Vale GI, but is situated high up, 350msl, on a clay heavy ridge with chunks of ironstone in the soil. It's a site that has more in common with the 'hills' part of the Adelaide hills, more so than what's understood of the Vale. 100% whole-cluster ferment in stainless steel via carbonic maceration; no pigeage/pumpover, what winemaker Mark Warner calls "fruit locked down for a week, zero forced extraction." Fruit was then pressed off gently back into stainless steel to finish ferment, then moved into 300L barrels for several months of élevage before bottling. Unfined, unfiltered, zero SO2. Winemaker's instructions: "Feels like day three, or even day five, is the window for this one, but live your life. Don't serve too cold. Your standard gross-red-wine temp works best and a firm decant doesn't hurt either."