



## 2021 CHARDONNAY

**EDEN VALLEY** 

In 1859, William Salter and his son, Edward, founded the firm W. Salter & Son and the 1859 wines celebrate the pioneering work of our founders, whilst paying respect to the traditions of Saltram.

Created in a contemporary style, this Eden Valley Chardonnay is harvested in the bright citrus spectrum with some parcels displaying notes of fresh stone fruits. This lively style of Chardonnay is all about crafting a refreshing softly textured wine, a perfect companion for any bountiful food platter. Eden Valley is in a slightly elevated region of the Barossa, perfect for growing Chardonnay as the higher elevation helps retain natural acidity and lengthens the growing season.

This wine has excellent length of flavour and reflects the qualities of Eden Valley-fine, elegant, and flavoursome.

VINEYARD REGION: Eden Valley

**HARVEST DATE:** March 2021

WINE ANALYSIS: pH 3.28

Acidity 6.9 g/L Alcohol 13%

## **ADDITIVES:**

Sulphur Dioxide Vegan Friendly

**BOTTLING DATE:** August 2021

**PEAK DRINKING:** Best enjoyed in its youth.

**MATURATION:** The majority of the blend was matured with oak to enhance the wines complexity whilst an unoaked parcel was maintained to bring vibrancy to the blend.

## ALEX MACKENZIE WINEMAKER COMMENTS

VINTAGE CONDITIONS: The 2020/21 growing season commenced with cooler than average conditions through Spring into early Summer, resulting in good set and flowering conditions. These ideal milder conditions saw the grape phenology mature in line with sugars levels, producing full flavoured wines which retained their natural acidity. Cooler conditions throughout the growing season resulted in picking at optimum flavours.

**GRAPE VARIETY:** Chardonnay

**COLOUR:** The wine has a pale straw hue with a green edge.

NOSE: Lifted aromas of grapefruit, fresh lime and juicy white peach.

**PALATE:** Creamy and generous with flavour of citrus and white peach. The palate is generous with a crisp lingering finish and subtle toasty oak.