

1835 Bass River Chardonnay 2018



Style

Bright - light to mid-yellow colour, with gentle stone fruit and green apple flavours, combined with some creamy cashew. The palate is lively and elegant, lean and piercing, with bright acidity and a dry finish. Expressive and rich with excellent energy.

Vintage

2018 has resulted in excellent vintage for Bass River. From very warm spring to an average and mild summer, ripening conditions were ideal – long and slow, developing wines with outstanding purity and balance. Flowering occurred in early November, fruit set was complete in early January and harvest was in early March.

Source

Single vineyard - low yielding vines from the House Block. Soils comprise fine sand loams over cemented coffee rock. Vine age 20 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, I10v5 & I10v1

Vinification

Hand-picked, grapes were refrigerated overnight, whole bunch pressed. Juice was transferred with full solids to oak puncheons. Controlled indigenous ferments occurred over 10 days in the underground barrel room using 35% new 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.

Trophies -

Best Chardonnay – Gippsland Wine Show 2019 Best White Wine – Gippsland Wine Show 2019 Best Wine of Show – Gippsland Wine Show 2019

Produced by Bass River – Gippsland

Bass River: Estate Grown and Produced

Styles: Bass River specialise in grape varieties suited the cooler climate of Gippsland: Pinot Noir, Chardonnay, Riesling, Sauvignon Blanc and Pinot Gris.

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