

Bass River - 1835 Chardonnay 2021



Style

Pale straw with a light green hue. Restrained intensity and complex aroma. Flint, white rocks sits over grapefruit, lemon, dash of white flowers, white peach skin, hints of fresh cashew in the background. The palate is pure with great depth of fruit and builds in intensity across the palate. Textured and creamy yeast notes form body and flesh. The finish is fine, persistent and long, with savoury phenolics and mineral refreshment.

Source

Single vineyard - low yielding vines from the House Block. Soils comprise fine sand loams over cemented coffee rock. Vine age 21 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 tank to settle overnight(s) and then transferred to oak puncheons. Natural ferments occurred over 10-12 days in the underground barrel room using 35% new selected forests of 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

Winemakers: Frank Butera

frank@bassriverwinery.com; Ph: 0417 577927