



"The common theme of these wines is brightness and freshness of the varietal fruit expression, coupled with effortless balance and length. He [Alan Varney] is a brilliant winemaker. His ability to draw the varietal heart of each wine he makes is extraordinary" - James Halliday AM, *Wine Companion* 2021



2022 VARNEY WINES CHARDONNAY

THE VINEYARDS

Sourced from two distinguished vineyards in the Adelaide Hills; Echunga and Macclesfield. Specific parcels were harvested over a three week period. Some early batches harvested with high natural acidity to lend the finished blend vibrancy and length.

WINEMAKING

All fruit was hand-picked, cold pressed, wild yeast fermented at cool temperature in Burgundy coopered barriques and kept separate until blending. A small portion of whole bunch carbonic ferment was used in the final blend to add texture, mouthfeel, and an added layer of fruit lift. Matured in barrel for 6 months with frequent lees stirring prior to blending and bottling.

TECH SPECS

- 100% Chardonnay
- 240 dozen made
- 13% Alc/Vol