

Orlando



2022 ORLANDO HILARY CHARDONNAY - ADELAIDE HILLS

OVERVIEW

A modern Australian Chardonnay with bright acid, a lovely purity of fruit and complexing notes. Careful selection of premium parcels from the Adelaide Hills and considered use of oak has resulted in a delicious wine that can be enjoyed now but that will also reward careful cellaring over the next few years.

COLOUR

Pale Straw with green hues.

AROMA

White peach, grilled pineapple and lemon curd with cashew cream and white flowers.

TASTE

Palate displays waxy, yellow fruits, clotted cream and pie crust with lively texture and lemony acid to balance.

ENJOY WITH

Caramelised pork belly salad or gnocchi with pumpkin, burnt butter and sage.

HARVEST DATE

26th March 2022 to 11th April 2022

BOTTLING DATE

31st January 2023



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REGION

Adelaide Hills

GRAPE VARIETIES

Chardonnay

VINEYARDS

Parcels exhibiting fresh stonefruit flavours and lemon citrus freshness were selected from the Adelaide Hills.

VINTAGE CONDITIONS

The 2022 vintage will be remembered as having a long cool ripening season. The region was relieved when the La Nina predictions did not come to fruition. The summer months brought temperatures sitting just below the average, with few hot days. A significant rain event was welcomed in late January as it set up the ripening season and was followed up with mild and dry conditions. These mild days and cool nights maintained bright acidity levels and lead to long ripening conditions.

WINEMAKING

Selected parcels were fermented individually in French oak barrels. Partial malolactic fermentation was used to build mouthfeel while retaining freshness. Barrels were carefully selected to create a flavorsome, textured and seamless wine.

Barrel age: 70% new barrels. 30% one to four year old barrels

Barrel type: 95% puncheons. 5% hogsheads

WINE ANALYSIS

12.5% alcohol/volume

7.3g/L Total acid

3.03 pH

2.3g/L residual sugar

