

Orlando

2022 ORLANDO LYNDALE CHARDONNAY - ADELAIDE HILLS

OVERVIEW

A sophisticated, modern Chardonnay showcasing premium fruit from one of Australia's best cool climate regions.

COLOUR

Vibrant pale green straw.

AROMA

White peach, buttery croissant, granola with delicate jasmine sandalwood.

TASTE

Custard tart palate with candied lime. Driven and chalky, lime pith, with a creamy finish.

ENJOY WITH

Baked camembert with sourdough, crab linguine with garlic and lemon zest.

IDEAL DRINKING WINDOW

Ideal drinking window from 2022 to 2032

HARVEST DATE

4th April 2022

BOTTLING DATE

14th February 2023



Orlando

REGION

Adelaide Hills

GRAPE VARIETIES

Chardonnay

VINEYARDS

Outstanding parcels from Woodside and Piccadilly in Adelaide Hills were selected for this wine. The vineyards deliver pristine fruit with generous flavours and a mineral acid backbone.

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 allowed for long ripening conditions.

WINEMAKING

Predominately hand picked and whole bunch pressed, juice was separated into parcels with varying levels of solids.

Parcels were filled to a mixture of new and older French oak barrels for fermentation. Malolactic fermentation was used sparingly to retain acid freshness, while extended lees contact and barrel stirring built complexity, texture and mouth feel.

At blending, individual barrels were selected to ensure balance and purity in the wine.

WINE ANALYSIS

12.5% alcohol/volume

7.2 total acid

2.99 pH

2.0g/L residual sugar

