

Dawson James, Tasmania Chardonnay 2015

PRODUCER

Dawson & James is the project of Peter Dawson and Tim James, who met in 1976 when they were both working at Hardy & Sons, and where they continued to work alongside each other for 20 years. They have since moved on to different projects, including Willunga 100 in McLaren Vale for Tim, but have collaborated again to produce the Dawson & James wines in Tasmania. Their shared passion for Australian art, farming, camping and gastronomy, as well as their dedication to fine Australian wine, have combined in this exciting project, and the wines are the proof of their winemaking wisdom and enthusiasm. The wines come from the Meadowbank Vineyard, which is located around 60 kilometres north-west of Hobart, an area characterised by rugged topography and the fast flowing, pristine waters of the Derwent river.

VINEYARDS

The Meadowbank Vineyard is located in the Derwent Valley in southern Tasmania, and was planted in 1989. The site is 70 metres above the river level and the north-easterly aspect gives it optimal sunlight exposure for grape ripening. The soil is a combination of brown sandy loams over structured clays and sandstone rock. It has a devigorating nature, helping the balanced growth and structure of the vines. Vines are trellised to single cordon and managed to one bunch per shoot, and yields are kept at less than six tonnes per hectare.

VINTAGE

The vineyard received good rainfall in spring and early summer resulting in good vine health, however inclement weather around fruit set reduced crops. Temperatures throughout ripening were slightly above average but it was a cooler season than the preceding two years with a notable absence of heat spikes.

VINIFICATION

Grapes were hand picked and whole bunch pressed. Free run juice was transferred to oak sourced from Burgundian cooperages. Primary fermentation took place in oak, 40% of which was new. This was followed by partial malolactic fermentation. The wine remained in oak and on its lees for nine months with fortnightly stirring.

TASTING NOTES

This Chardonnay has a bright pale yellow colour. The aromas are subtle creamy, nutty and toasty notes derived from barrel fermentation accompanied by zesty lemon pith fruit characters. On the palate, there are intense citrus fruit flavours which are balanced by lively acidity and mineral characters.

PRESS AND AWARDS

AWARDS

SILVER - International Wine Challenge 2019

BEST IN SHOW - Decanter World Wine Awards 2019



VINTAGE INFORMATION

Vintage	2015
Region	Tasmania
Grape Varieties	100% Chardonnay
Winemaker	Tim James & Peter Dawson
Closure	Screwcap
ABV	12.2%
Acidity	7.8g/L
Wine pH	3.18
Bottle Sizes	75cl