



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Tim James &amp; Peter Dawson</b>
Closure	<b>Screwcap</b>
ABV	<b>12.5%</b>
Acidity	<b>7.95g/L</b>
Wine pH	<b>3.2</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Practising Organic</b>

## PRODUCER

When Peter Dawson and Tim James met in 1976 while working at Hardy & Sons, it set in motion a lifelong friendship culminating in the founding of Dawson James, a critically acclaimed Tasmanian winery focused on cool-climate expressions of Australian Pinot Noir and Chardonnay. This duo collectively has 80 vintages worth of experience, and it is therefore unsurprising that Dawson James has fast become one of Tasmania's leading wineries for quality and innovation. The wines are made from a single vineyard around 60 kilometres northwest of Hobart. Soils at the 'Meadowbank Vineyard' include sandy loams, structured clays and sandstone, which naturally limit vine vigour, resulting in a perfect balance between fruit intensity and acidity.

## VINEYARDS

The Meadowbank Vineyard was planted in the Derwent Valley in southern Tasmania in 1989. The site lies 70 metres above sea 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

2018 was a warmer season than normal, with early flowering and fruit set. The vintage was dry and the Chardonnay grapes were hand picked on 17th March, when berries were fresh and crunchy with balanced flavour and natural acidity. The development of fruit flavour at moderate sugar levels and with plenty of natural acidity is a feature of this site.

## VINIFICATION

Whole bunches were pressed in a pneumatic press, yielding a juice with low grape solids. The juice was briefly settled before being transferred into 228 litre French oak barriques. The juice went into 40% new oak barrels, and the rest into second and third use barrels, to which a hybrid yeast that incorporated a strain of wild yeast was added. After primary fermentation the wine went through a partial malolactic fermentation, which was stopped when the desired acid balance was achieved. The wine spent nine months in oak before bottling in February 2019.

## TASTING NOTES

The wine has aromas of fresh citrus florals, herbs and toast on the nose. Layers of fresh nectarine and lemon pith flavours are abundant on the palate, balanced by savoury oak notes and a creamy mouthfeel. Long and intense, this wine is driven by lively and soft natural acidity.

## AWARDS

International Wine Challenge 2022, Silver  
Decanter World Wine Awards 2022, Gold  
International Wine Challenge 2021, Trophy