

By Farr,
`GC` Côte Vineyard Geelong Chardonnay 2023
Geelong, Victoria, Australia



Grape Varieties	100% Chardonnay
Winemaker	Nick Farr
Closure	Agglomerated Cork
ABV	13%
Residual Sugar	0.8g/L
Acidity	7.7g/L
Wine pH	3.17
Bottle Sizes	75cl
Notes	Vegetarian, Vegan, Practising Organic

PRODUCER

Based in Geelong, around 80 kilometres southwest of Melbourne, Gary Farr and his son Nick make small quantities of single vineyard Pinot Noir and Chardonnay that rank among Australia's best. Gary has been making wine since the early 1980s in Australia (at Bannockburn) and Burgundy (10 vintages at Domaine Dujac). Not simply following in his father's footsteps, Nick has also carved out a stellar reputation of his own and was named Winemaker of the Year by Gourmet Traveller Wine in 2020. They work with multiple sites in the region that encompass a range of aspects and soil types, including loam, limestone and both red and black volcanic soils. This variation, together with a light touch in the cellar, lends itself to elegant wines of great complexity.

VINEYARDS

The 'GC' Chardonnay is a tribute to Gary Charles' decades of vine growing and winemaking experience. Fruit is sourced from three hillsides facing north, north east and east, comprising the most suitable clones, rootstocks, trellising and management for each site. The north cote is a red to brown loam with buckshot stones across the surface. The most exposed of the three, it is harvested last because of the large amount of clay, holding valuable moisture for a longer time than the other slopes. The north east cote is a continuation of buckshot until the soil becomes black and lined with limestone moving towards the bottom of the rows. A depression divides limestone from sandstone, and small amounts of sandstone are present in the grey sandy loam at the highest point of the vineyard. The east cote has black volcanic soil with fragmented limestone in one direction, and grey loam with buckshot stones in the other direction. The east cote has the least amount of clay and therefore water holding capacity, resulting in it being harvested first, despite being the coolest of the three.

VINTAGE

The 2023 vintage was the fourth consecutive wet winter into spring. This resulted in severe disease pressure and constant canopy management was required until late December. However, as these weather patterns have been present for multiple vintages in a row, the vineyard team was well equipped to handle the challenges. By the end of the season, long warm days arrived. This final stage of ripening developed super fine flavours driven by high acidity.

VINIFICATION

The fruit was hand picked and whole-bunch pressed in the winery. The juice was chilled before being put into French oak barrels, of which 35% were new. Natural fermentation occurred at cool temperatures over the next four to eight weeks, with a small amount of stirring to encourage malolactic fermentation. The wine was racked, fined and lightly filtered before bottling 11 months after picking.

TASTING NOTES

The 'GC' Chardonnay wine has a great calmness that stretches the length of the palate, surrounded with textured fruit and mineral elements. Gary and Nick have been working with the fruit from these vineyards for more than eight years, fine tuning the style of wine that these vineyards are producing, with striking results.

