



ANTH'S GARDEN GRAND VIN CHARDONNAY

Adelaide Hills | 2021



Hand picked from a small parcel of high altitude French Clone 95 vines before being whole-bunch pressed to retain natural flavour and complexity. The wine is left on lees for partial Malo-lactic fermentation and was aged in French oak (typically 40-60%) for seven months.

Brilliant mid yellow with delicate green hues. Fresh citrus, melon and white stone fruit aromas mixed with sweet cashews and subtle smokey barrel ferment/oak notes. Powerful white peach flavours fill the mid palate and do so with a pleasingly silky texture and refreshing crisp acid finish.

A powerful style with an element of restraint that refreshes the palate. Cellar for 15+ years.

Classy chardonnay. More sturm of phenolics and drang of salty freshness than most. Thoroughly intriguing as a result. Very savoury. The waft of apricot pith, peach and quince is secondary to the texture. A peaty, lees-derived core. The oak nestled beautifully, yet assertive, galvanising the fruit. A plume of acidity tows impressive length. Far from the contemporary Chardonnay 101 handbook. All the better for it.

NED GOODWIN
HALLIDAY WINE COMPANION 2024

96 points

Nick Butler 2022

GOLD 96 points

Halliday Wine Companion 2024

