


SHANNON
vineyards

Oscar Browne Chardonnay

2022

Technical Notes

Picked twice during harvest - earlier and later picks to maximise the flavour spectrum that the vineyards could offer.

The Chardonnay bunches are chilled to 3°C over night before being tipped on a conveyor where the bunches are then hand sorted, for whole bunch pressing. After pressing, the settled juice is then racked into barrel for natural fermentation by indigenous yeasts. Undergoes 100% malolactic fermentation in barrel but no lees stirring.



Styling

A range of flavours are expressed from vibrant floral, saline, citrus/tangerine and white peach with a riverstone mineral edge. Each clone is vinified and matured separately to enhance its individuality, before combining in the final blend. The Wine is racked into stainless steel for 2 months to settle, no fining and a light filtration before bottling. We respect the power and elegance delivered in this beautiful expression of Chardonnay displaying the full flavour spectrum delivered by the blend of 50% clone CY 95 to the 25% clone CY 76 and 25% clone CY 548, in our Shannon "Oscar Browne" Chardonnay.

Maturation

Matured in barriques (228L) for approximately 11 months using a blend of 3 Burgundian cooperages. The oak used is of a tighter grain and medium toasted to complete its malolactic fermentation and maturation in oak barriques.

New oak - 23%, 2nd fill - 50% and 3rd fill - 27%.

Wine Analyses

Variety: 100% Chardonnay
Alcohol: 14.0 %
Acidity: 6.7 g/l
pH: 3.30
Residual sugar: 2.1 g/l

Clones planted: CY 95, 76 and 548
Rootstock: Richter 110
Soil types: Deep silica quartz encrusted Table Mountain Sandstone.
Aspect of vineyards: East facing.
Ha planted: 0.8 ha
Planting distance: 2.2m x 1m
Vines per hectare: 4545 vines
Trellis system: Vertical shoot positioning - 5-wire Hedge system.
Irrigation: Drip irrigation.
Average Production: 7 tons per hectare.
Harvest dates: First week of March.
Altitude: 260 metres to 300 metres above sea level.
Temperature: Average growing season temperature of a cool 17,5°C.
Rainfall: Summers are dry with abundant rainfall, mostly in the winter months.

Vineyard Selection

18 Vineyard CY 95: 50%
18 Vineyard CY 76: 25%
18 Vineyard CY 548: 25%