



## Bleeding Heart Chardonnay 2020

<b>Grape Variety:</b>	<b>100% Chardonnay</b>
<b>Region:</b>	<b>100% Limestone Coast</b>
<b>Winemaker:</b>	<b>Nicholas Crampton</b>
<b>Closure:</b>	<b>Screwcap</b>
<b>Alcohol:</b>	<b>13.0%</b>
<b>Pack Size:</b>	<b>12 Bottle Pack</b>

**Summary:** Bleeding Heart Wine was borne from a shared passion in the wines and vineyards of Australia. The ancient soils and moderate climate create rich and full bodied wines that are incredibly satisfying. Few that experience the lifestyle of food and wine could argue that it is not better a bleeding heart than none at all.

**Vineyards:** Sourced from dry grown vineyards of the warmer and long established sites of the Limestone Coast. These vineyards provide depth of flavour and a round mouthfeel not to mention elegance, length and soft natural acidity.

**Winemaking:** Fruit is harvested during the early morning hours to retain freshness and partially whole bunch pressed. The fruit is kept separate before a fast and precise vinification in stainless steel with minimal oxygen contact, maximising fruit expression and aromatics. A cool fermentation (15 to 18 degrees) is undertaken in stainless steel tanks before maturation on lees for four months. A portion of the Adelaide Hills fruit is aged in two and three year old French oak to increase complexity and mouthfeel.

**Vintage 2020:** An early spring frost event has impacted some vineyards, lowering volumes but in general the Limestone Coast had a relatively successful vintage in 2020. The naturally cooler vineyards picked later and benefitted from the conditions moderating as well as a well-timed rain event re-vitalising the vineyards prior to vintage. Key growers reported good yields of well-balanced fruit with great intensity of flavour.

**Tasting Note:** Pale yellow in colour with bright green highlights. The nose is unadulterated Chardonnay – classically expressive of stone fruit, lemon and cut apple. The palate is elegant and fresh, highlighting citrus and stone fruits before building to a soft and round mid palate, balanced by a citrus minerality, before a long, dry finish. Pair with roast chicken and roast potatoes with thyme.

