



Farm Hand Chardonnay 2020

Grape Variety:	100% Chardonnay
Region:	Monash Valley, South Australia
Winemaker:	Con-Greg Grigoriou
Closure:	Screwcap
Alcohol:	12.5%



Summary: The Farm Hand wines are grown by the Grigoriou family, fourth generation wine growers, from almost one hundred acres of Organic Vineyards in the Monash Valley of South Australia.

Vineyards: The moderate, dry climate with very low rainfall during autumn and fertile soils is perfect suited to Organic Viticulture. The well-established vines (up to thirty years of age) are planted widely apart for airflow to minimise disease pressure and minimal drip irrigation ensures low yielding fruit with rich flavours and varietal expressiveness.

Winemaking: Fruit is harvested during the early morning hours to retain freshness and partially whole bunch pressed. A fast and precise vinification in stainless steel with minimal oxygen contact maximises fruit expression and aromatics. A cool fermentation (15 to 18 degrees) is undertaken in stainless steel tanks before maturation on lees for four months.

2020 Vintage: 2020 had its challenges with a dry start and only a small portion of rain and with much of the country suffering drought conditions. The warm dry spell continued in December with some extreme hot temperature days recorded. Thankfully due to one of the coolest January's on record the vines were able to re-address the balance. It was a late ripening year and yields were down but despite the challenges it will be another excellent vintage across South Australia.

Tasting Note: Light in colour with green hues. Distinct fruit-driven aromas of citrus and nectarine with subtle creamy notes. Laden with stone-fruit and citrus fruit flavours of great purity leading to a pleasingly round mouthfeel. It finishes dry and is complemented by fresh acidity. A well balanced and attractive Chardonnay that will pair well to a wide range of seafood and white meats.