



Theory of Evolution Chardonnay 2020

Grape Variety:	100% Chardonnay
Region:	100% Limestone Coast (Padthaway)
Winemaker:	Corey Ryan
Closure:	Screwcap
Alcohol:	13%



Summary: Inspired by humankind's evolution through thousands of years, The Theory of Evolution Wines embody the inevitable journey of wine lovers to enjoying the world's classic great varieties. Winemaker Corey Ryan has crafted each varietally expressive and well-balanced wine from established low yielding vineyards to deliver quality and value that will appeal to all wine drinkers.

Vineyards: Sourced from established vineyards in the Padthaway district of the limestone coast. The sheltered aspect and consistent temperatures combine to ensure the retention of natural acidity in the elegant fruit harvested.

Winemaking: Picked partially by hand. The majority of the blend was vinified in stainless steel with high solids and oxidative handling with fifteen barrel fermented with lees stirring. About forty percent was aged in medium toast two and three year old French oak barriques for six months to add complexity before full malolactic fermentation.

Vintage 2020: Overall, a successful vintage in 2020 considering it was a tough year weather-wise across South Australia. Spring frosts caused some damage and ensured yields were down in both white and reds. The ripening season went from warm to extremely hot at the beginning of the year. but thanks to good access to irrigation and cooler nights a fine vintage was recorded.

Tasting Note: Appearance is Pale yellow with just a hint of green. The nose is pure Chardonnay through and through – showing stone fruit, lemon and just-cut apple. The palate is lifted and fresh highlighting citrus and stone fruits before building to a creamy and round mid palate. Its neatly balanced on the finish by brisk, citrus minerality, before ending dry. Pair it with a roast chicken for a flavour explosion.