

bumblebee!

Bumblebee Chardonnay 2019

Grape Variety: 100% Chardonnay
Region: Monash Valley, South Australia
Winemaker: Con-Greg Grigoriou
Closure: Screwcap
Alcohol: 13%



Summary: Bumblebee encapsulates all that a healthy partnership with the environment can be – a harmony with nature through organic, sustainable and vegan friendly practices that allow all to flourish – the vines, the plants and the animals. The Bumblebee wines have been created by Con-Greg Grigoriou and Corey Ryan to be classically and varietally expressive styles that are approachable and well balanced.

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.

Vintage 2019: 2019 may prove to be the start of an on-going trend – a vintage challenged by low rain, poor flowering, , high heat and eventually small yields. The quality of the fruit is not in doubt but there was so little of it...

Tasting Note: Light green in colour with fresh and fruit-driven aromas of citrus and nectarine with subtle creamy notes. The palate is likewise fruit-driven and elegant with excellent purity. Stone-fruits and citrus flavours build to a pleasingly round mouth-feel before being carried to a dry finish by fresh acidity. A very well balanced and attractive Chardonnay that will be a versatile companion to a wide range of seafood and white meats.