



LYONS WILL

EST. 1996

2019 CHARDONNAY

Technical Notes

Appellation: Macedon Ranges
Varietals: Chardonnay
Clones: I10V1 (60%), I10V5
(30%), I10V3 (10%)
Harvested: March 2019
Bottled: August 2020

Alc/Vol (%): 13.0
pH: 3.18
TA (g/L): 7.15
Cellaring: 8+ years.
Cases: 150

Vinification

Minimal intervention in the vineyard and 100% hand picked.
Bunch sorted, destemmed and basket pressed.
Part wild / part inoculated fermentation in French barriques (20% new, 80% older).
Matured in barrel on lees for ten months.
Partial malolactic fermentation.
Lightly fined and filtered before bottling.
Vegan.

Tasting Notes

Nose: Bright lemon sherbert. Minerality and citrus pith. Underlying white floral notes and frangipane. Marzipan and bakers spice developing.
Palate: Lemon and lime. Rich and plush. Lots of lean length but beautifully balanced acidity.

Season

Vintage 2019 was preceded by a long run of dry weather, with only November yielding any significant rainfall. This brought with it some frost risk, but we thankfully avoided any damage. Veraison began late in January, past the peaks of heat that characterized the early season. A beautiful mild autumn bore classic Macedon Ranges warm days and cool nights coupled with low rainfall. This combination of weather conditions brought with it slow ripening, allowed the preservation of acidity and resulted in well structured and intensely flavoured fruit.

