



## 2022 Mermerus Chardonnay

### Bellarine Peninsula, Victoria



Winemaker/Owner: Paul Champion

The 2022 Mermerus Chardonnay is produced from 80% estate fruit (110V1clone) planted in 1996, and 20% old vine P58 clone fruit from a neighbour's vineyard, planted in 1978. Both lots were hand-picked and matured in Mermerus' onsite winery on the Bellarine Peninsula, which borders the southern edge of Port Phillip Bay in Victoria.

This Chardonnay displays lifted floral aromatics with attractive elegant fruit flavours of citrus, white peach and nectarine, balanced natural acidity and hints of cashew/nuttiness on the finish.

Partial (40%) wild yeast fermentation, 15% malolactic fermentation and extended lees contact in barrel have added texture and complexity, while retaining a fine acid backbone. The wine was matured for 10 months in oak barriques, about 20% new.

While enjoyable now, this wine will reward medium term cellaring

13% Alc/Vol

Contains sulphites.

Suitable for vegans, no fining agents used.

By way of background, Mermerus Vineyard is named after the Victorian sailing ship called 'Mermerus' which carried export wool from the port of Geelong to England in the 1800s. The owner/winemaker's grandfather was a wool merchant, so the name has both a connection to the family, as well as to the local area.