

Ossa
Chardonnay 2022

A combination of Chardonnay clones I10V1 and P58 were gently pressed into large format seasoned French oak for indigenous fermentation.

The wine received minimal intervention during the 10 month élevage on lees in barrel prior to bottling.

Subtle nuances of struck match with a whisper of oak spice on the nose. A focused core of ripe stone fruit and pristine acid structure bestows both richness and tension across the palate.

100% Chardonnay
G.I: Tasmania
Alc: 13.0%
pH: 3.19
TA: 7.67 g/L
R.S: 1.13 g/L

255 dozen produced.
Drink now - 2035.

“This is superb. Drenched in flavour, long and complex, compelling at every turn. Flint, green pineapple, ripe stonefruit, and lemon curd characters team with woodsmoke, cedar and steel. It sings all the way through to a very long finish. It's great drinking now, there's no need to wait, but it yet has a lot of time up its sleeve.”

Campbell Mattinson
The Wine Front
December 2023

