



LUNA

ECLIPSE CHARDONNAY 2021



STATS

pH 3.35

TA 4.8 g/L

RS < 1 g/L

Alc 13.5 %

Bottled Sep 2022

FOOD MATCH

Braised pork cheek
agnolotti, pancetta,
roast walnut and
lemon infused
olive oil

VINTAGE & VINE

The 2020/21 growing season was a stark reminder for many of us in the grape farming community that we deal with a seasonal crop and a vineyard is a business without a roof over it! Mother nature doesn't care that cold, wet springs are really, really tough on us! One factor which made the previous harvest such a pleasure was the long warm Autumn we experienced during picking. The Indian summer continued through the winter months of June and July with plenty of blue-sky days and little rainfall. Winter did eventually arrive, but it arrived in spring! We battled a record number of frost events and had to deal with persistent cold, wet southerly fronts throughout the key flowering period in late October/early November. Normally flowering takes place over a week or so and ideal conditions are dry with moderate winds. We got the opposite in the extreme!

WINERY

We work hard to do as little as possible with this mature vine fruit. Upon receipt the fruit is hand sorted before gentle whole bunch pressing. The free run is sent directly to 500L French oak puncheons. The press fraction is sent to tank for 24 hours cooling to settle out the heaviest press lees. The juice is then transferred to 500L French oak puncheons. This is the extent of winemaking inputs. Spontaneous fermentation and MLF carried out on its own and is 100%.

The wine spent 11 months in barrel before being transferred to a temperature controlled stainless steel tank for an additional 9 months on full lees. This wine has not been fined but did get very lite filtration immediately prior to bottling in July 2021. A small amount of sulphur dioxide was added for preservation. No animal products were used.

TASTING NOTE

Clear, bright, pale gold appearance.

Classic cool climate Chardonnay notes of Grapefruit and white petal florals, there are baked lemon and peach notes with some zesty sea spray and brine/saline highlights delivering a mineral charge.

Palate line is tight and salivating with delicious integrated acidity cushioned by a soft and creamy texture. Power, precision and fruit purity.