

# LOST FARM

## TASMANIA

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## 2020 CHARDONNAY

TAMAR VALLEY  
TASMANIA

Lost Farm Wines is about discovery and potential. Through key relationships with a small number of growers in the cold climate of Tasmania's Tamar Valley we aim to make wines with soil, soul and place in mind.

### VINTAGE

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2020 was one of the lowest yielding vintages in recent memory with overall yields down approximately 28% on the 2019 vintage and the overall harvest the lowest in the last 5 years. Tasmania is both one of the most challenging and the most rewarding places to grow grapes in Australia - there are no two seasons and no two vineyards the same. Our dedicated grape growers have to be highly skilled to deal with the variabilities and extremes, as they again demonstrated in the 2019/20 growing period.

Regardless of vineyard location, the 2020 will be remembered as one of the most challenging, from the delayed initial budburst in spring due to cooler than average weather through to a delayed harvest throughout March, April and May caused by cold and constant winds during spring. This weather pattern also resulted in smaller bunches and impacted on overall yields.

### VITICULTURE & WINEMAKING

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The vineyard for Lost Farm Chardonnay is located in the northern Tamar Valley on a gentle rise high above the picturesque Tamar River. The vineyard has a stunning northerly and north easterly aspects and its free-draining, deep, grey sand delivers pristine fruit with exquisite flavour and vibrant acidity.

The grapes were hand harvested based on flavour ripeness in late March and then whole bunch pressed to stainless still before being lightly racked to a combination of new (30%) and 2nd and 3rd use French oak barriques and hogsheads where they stayed for 12 months. Fermentation in barrel using the indigenous yeasts in our winery moved along at a good pace and partial malolactic fermentation then took place adding extra mouthfeel and balance. The yeast lees in the barrels were stirred weekly to develop texture and complexity. The blend was finalised with barrel classification resulting in a wine that reflects its place and the vintage.

### WINEMAKERS NOTES

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A multifaceted and graceful Chardonnay that shows white peach, nectarine, cashew nut and elegant oak with a creaminess and texture all linked together with cleansing acidity. Lost Farm Tasmania Chardonnay is classically cool climate and bursting with flavour.