

LOST FARM

TASMANIA



2018 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.

VITICULTURE & WINEMAKING

Our Chardonnay Vineyard is located in the northern Tamar Valley on a high rise above the beautiful Tamar River. The vineyard has a stunning northerly and north easterly aspects and its deep, grey sand delivers pristine fruit with vibrant acidity.

Fruit was picked on flavour ripeness in late March. The pristine Chardonnay was whole bunch pressed to stainless still before being lightly racked to a combination of new (15%) and Old French oak barrels and hogsheads. Fermentation began and moved along at a good pace. Partial malolactic fermentation then took place adding richness and balance. 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

A complex and elegant Chardonnay that shows white peach, melon and subtle oak with a creaminess and texture, all linked together with cleansing acidity. Lost Farm Chardonnay is classically cool climate and bursting with flavour.