









Bay of Fires Chardonnay 2021

Background

The Bay of Fires wines were born of a desire to showcase the best possible cool climate varietal wines Tasmania can offer, combining fruit intensity, refinement and persistence of flavour. The 2021 Chardonnay represents the continued evolution of this wine as we explore and develop vineyard resources. Our philosophy is to nurture elegance and develop ripe flavour profiles.

Tasting Notes

Medium straw in colour, with a green hue. Bright aromatics of white nectarine, citrus and orange blossom accompanied by notes of dried thyme, roasted hazelnuts and a touch of flint. A juicy yet refined palate supported by a vibrant acidity and flavours of lemon curd and stone fruits. The lively acid line is framed by silk and structured with a sprinkling of charred oak.

The fruit for this Chardonnay was hand harvested from the East Coast, Coal River Valley & Derwent Valley regions of Tasmania. Lifted aromas of peach and preserved lemon precede a long, textured palate, carefully balancing vibrant fruit and elegant French oak. A true cool climate style of Chardonnay.

Winemaker's Notes

The 2021 vintage in Tasmania was a classic cool season. A wet winter set us up well for the growing season, aided by a dry November with neither frost nor wine causing an issue. A cooler season led to slow ripening where the wines enjoyed regular rainfall. A later start and longer ripening period resulted in wines that are full of flavour, rich in concentration and supported by creamy mid-palate weight.

Here at Bay of Fires Wines, our philosophy on Chardonnay production is to preserve the essential characteristics of the vineyard and create the highest quality blend from subregional Tasmania. Gentle handling of the fruit and wine help to achieve this, while restrained winemaking assist in developing the complexity of the final blend. We have been honing our skill in crafting Tasmanian Chardonnay and understanding our vineyards for many vintages now. Several of the vineyards we source Chardonnay from were planted for us at carefully selected sites. These are now developing in maturity, which translates to better balance and depth of flavour in our wines. The 2021 Bay of Fires Chardonnay exemplifies this development, and shows the richness and elegance that is so desirable from cool climate Tasmania.

Vintage 202

Growing Areas Tasmania (East Coast, Coal River Valley, Derwent Valley)

Grape Variety Chardonnay
Winemaker Penny Jones
Alcohol 13.8%

Cellaring Drink now or cellar up to 8 years