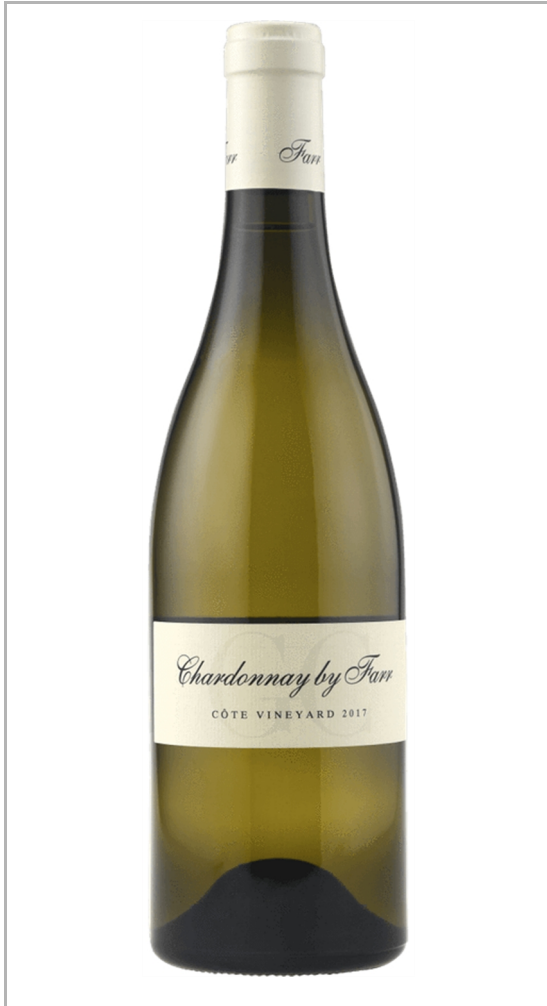


By Farr, `GC` Geelong Chardonnay 2018

Geelong, Victoria, Australia



Grape Varieties	100% Chardonnay
Winemaker	Gary and Nick Farr
Closure	Agglomerated Cork
ABV	13%
Bottle Sizes	75cl

PRODUCER

Winemakers Gary Farr and son Nick are behind By Farr. Gary has made wine in Australia (at Bannockburn) and Burgundy (he worked 10 vintages at Domaine Dujac) since the early 1980s. Today, from 33 acres in Geelong, 80 kilometres southwest of Melbourne, they make small quantities of single vineyard Pinot Noir and Chardonnay that rank with Australia's best.

VINEYARDS

The 'GC' Chardonnay is a tribute to Gary Charles' decades of vine growing and winemaking experience. Fruit is sourced from three hillsides facing north, north east and east, comprising the most suitable clones, rootstocks, trellising and management for each site. The north cote is a red to brown loam with buckshot stones across the surface. The most exposed of the three, it is harvested last because of the large amount of clay, holding valuable moisture for a longer time than the other slopes. The north east cote is a continuation of buckshot until the soil becomes black and lined with limestone moving towards the bottom of the rows. A depression divides limestone from sandstone, and small amounts of sandstone are present in the grey sandy loam at the highest point of the vineyard. The east cote has black volcanic soil with fragmented limestone in one direction, and grey loam with buckshot stones in the other direction. The east cote has the least amount of clay and therefore water holding capacity, resulting in it being harvested first, despite being the coolest of the three.

VINTAGE

The 2018 vintage began with substantial winter rainfall. The conditions quickly changed from wet to dry after Christmas when almost at full canopy. The vineyards were then reliant on perfectly timed summer storms that helped the season to progress. The canopies were healthy and the temperature was mild through March, meaning the harvest was electric. All fruit was picked simultaneously, condensing five weeks work into three. The fruit collected was very consistent and evenly ripened, with an abundance of fruit flavour.

VINIFICATION

The fruit was hand picked and whole-bunch pressed in the winery. The juice was chilled before being put into French oak barrels, of which 35% were new. Natural fermentation occurred at cool temperatures over the next four to eight weeks, with a small amount of stirring to encourage malolactic fermentation. The wine was racked, fined and lightly filtered before bottling 11 months after picking.

TASTING NOTES

The 'GC' Chardonnay wine has a great calmness that stretches the length of the palate, surrounded with textured fruit and mineral elements. Gary and Nick have been working with the fruit from these vineyards for more than eight years, fine tuning the style of wine that these vineyards are producing, with striking results.