The 12^{TH} Man

Our late founder Greg Trott, saw the game of cricket as the most noble of pursuits. As a youth, he even built his own concrete pitch at the family farm to emulate his heroes. Trott envisaged wearing the famous baggy green cap of the Australian team - if only to carry the drinks as 12th man. And if the drinks tray sported our Adelaide Hills chardonnay, Trott would have been warmly welcomed at any cricket fixture.



Vintage

2021

Region

Adelaide Hills

Sub Region

Lenswood and Piccadilly

Grape Variety

Chardonnay (100%)

Colour

Pale lemon and straw.

Bouquet

Primary fruit yields a naturally bright and fresh framework of white peach and nectarine, enhanced with notes of brioche, flint and cedar.

Palate

Layers of fresh white peach, lemon curd and cedar are delivered with luxurious texture and vivid brightness.

Drink

Drink now and up to eight years from vintage.

Food Match

Spring risotto, with fresh garden peas and asparagus.

Oak Maturation

Fermented and matured in Burgundian oak (30% new). Coopers of choice in 2021 were Mercurey and Sirugue.

Vinification

Handpicked grapes were whole bunch pressed and the free run component of the juice filled to French oak for spontaneous/wild fermentation. A small juice portion completed fermentation and maturation in stainless steel to preserve additional primary fruit. All barrels were tasted weekly to monitor the increasing complexity and malolactic activity as lees stirring was introduced. Barrels were sulphured on lees at various stages through maturation to capture fruit brightness.

Technical Details

pH 3.2

T.A. 7.6 g/L

RS 1.0 Dry

ALC 13%

Paul T Smith

Winemakers

Paul Smith, Tom Ravech, Grace Wang.

