



NUGAN

ESTATE

DROVER'S HUT CHARDONNAY 2020

Riverina, NSW, Australia



Technical Notes

Pristine parcels of Chardonnay were mechanically harvested in the cool of the night and delivered to Nugan Estate Winery. The fruit was destemmed, chilled, and membrane pressed to stainless steel vats for overnight settling. The parcel was coarsely racked to seasoned 300 liter French hogsheads and stainless steel vats for fermentation. Some solids were retained in the juice to assist with textural enhancement and inoculation occurred with a combination of non-saccharomyces and saccharomyces-based yeasts. Once dry, the vessels were topped and batonnaged monthly on gross yeast lees for 8 months, before racking off – this is done to build mouthfeel and complexity. The wine then undergoes sterile filtration and light PVPP fining (vegan friendly), before bottling in the new year. Between 4000 - 6000 cases made each year.

UPC CODE: 831881000809

About this Wine

Back in the late 1800's, when men were men and sheep were scarce, the rugged outback of Australia was tamed by the drovers (cowboys). Because of the vastness of the landscape and the size of cattle stations, these men would be away from home for months at a time, taking shelter along the way in these rugged little wooden shacks with tin roofs and bare floors. Very few of these huts are left today, and The Nugans have been careful to take good care of the one on the edge their chardonnay vineyard, which sits on the banks of the Murrumbidgee River. While nobody stays there anymore, it still gets plenty of use. Today they keep fishing tackle (and a pile of good booze) in it, for their staff who want to fish from the river. What we find particularly cool about this wine is the texture and mouthfeel, which comes without any heavy-handed oak treatment or overly buttery/creamy notes. Stays fresh and offers a fabulous counterpoint for today's more commercial styles.

Wine Analysis

Alcohol: 13%
Acidity: 6.5g/l
pH: 3.30
Residual sugar: 4 g/l

- ✓ VEGAN FRIENDLY
- ✓ SUSTAINABLE
- ✗ ORGANIC
- ✗ BIODYNAMIC

Viticulture

Soil types: Alluvial red medium clay/silty loams over red/orange medium clays.
Aspect of vineyard: Flat river flood plain nearby to the Murrumbidgee River.
Soil Nutrition: Moderate fertility, low salinity, neutral pH, with good levels of Calcium, Boron and Zinc.
Climate: Warm, Mediterranean climate, with dry summers and moderate rainfall in the winter months
Clone planted: FV110V5 planted in 1998.
Rootstock: Own roots.
Trellis system: Single tier, sprawling system, without manual manipulation.
Planting distance: 3.3m x 1.5m.
Irrigation: Drip irrigation.
Harvest dates: Typically, mid-February.

Tasting Note

Pale straw in appearance, with lively aromas of poached stone fruit and subtle kiss of toasty, oak in the background. A bright, fruit driven palate of stone fruit and citrus, meld with notes of allspice and lightly toasted brioche, bound together with a crisp acidity.

