



JOSHUA COOPER 'CAPTAINS CREEK VINEYARD' CHARDONNAY

WESTERN VICTORIA – VICTORIA



THE WINE

The Captains Creeks Vineyard is situated in Blampied, six miles west of Daylesford, and thus just outside the Macedon Ranges GI. The vineyard is farmed by Doug and Carolyn May, planted in the friable basalt loam of the property in 1994 and certified organic since 1996. The vineyard is planted to pinot noir and chardonnay on a raised well-drained northerly slope, at around 1,650 feet in altitude. Once hand harvested in the cool of morning, with careful sorting in the vineyard, the grapes are partially foot crushed then very gently, slowly pressed over four or so hours. The juice was then settled for 24 hours then racked with all but the very coarse solids to four Burgundian piece, and a single new Stockinger thick staved 600L demi-muid. The wine sees one year in oak on full lees, no stirring, and no racking, then transferred to stainless steel with all the fine lees for a further six months *élevage*. Before racking and bottling, unfinned and unfiltered. The only addition to the wine is a small dose of sulfur the week before bottling.

Beautiful expression here, soulful, pure, flavorsome, not shy of showing off the assets of the grapes. Lemon balm and curd, faint young almond scents, green olive, citrus and citrus blossom. Tight and refreshing yet shows an inward juiciness, the wine feels of a modern expression, slightly left of center with a wild streak of saline minerality and oatmeal savoriness, but wholly complex, delicious, long, stunning.

THE STATS

Vintage	2017
Grapes	100% Chardonnay
Viticulture	Certified Organic (NASAA)
Soil Type	Red Basalt Loam with Pulverized Quartz
Vine Age	23-years-old
Fermentation	Native
Aging	12 months in four third passage Burgundy pièce and one new Stockinger 600mL demi-muid
Alcohol	13.5%
Production	170 cases

THE PRESS

The Wine Front 96 points