









## **Bay of Fires Chardonnay 2023**

## 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 2023 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 subtle oak.

The fruit for this Chardonnay was hand harvested from the Coal River Valley and East Coast 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 2023 Vintage was yet another challenging year in Tasmania. A long cool growing season led to great flavours but with plenty of disease pressure to keep us on our toes. The outcome of this tricky season is aromatic wines, with complex flavour concentration, ripe structure, and lovely mid palate weight. Whilst table Chardonnay yields are very low, the quality is excellent.

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 2023 Bay of Fires Chardonnay exemplifies this development and shows the richness and elegance that is so desirable from cool climate Tasmania.

Vintage 2023

Growing Areas Tasmania (Coal River Valley, East Coast)

Grape Variety Chardonnay
Winemaker Stewart Byrne

Alcohol 13.2%

**Cellaring** Drink now or cellar up to 10 years.