By Farr

The By Farr GC Geelong Chardonnay, named after Gary Charles Farr, is a testament to the extensive knowledge and experience Gary Farr has brought to the vineyard. This wine represents the pinnacle of Chardonnay production at By Farr, with its exceptional quality and refined character.

GC Geelong Chardonnay 2022

Victoria, Australia

Region and Vineyards

Geelong, situated in Victoria, Australia, benefits from a cool maritime climate, ideal for producing high-quality Chardonnay. The GC Chardonnay is crafted from vines planted on the exposed côtes facing north, northeast, and east. These hillsides form the backbone of the Farr dynasty and are meticulously managed to ensure optimal vine health and fruit quality.

The North côte features **red to brown loam with buckshot stones** on the surface. This is the most exposed slope, retaining moisture for a longer time due to its high clay content, and is harvested last. The East côte, divided by a central rise, consists of **black volcanic soil with fragmented limestone** on one side and **grey loam with buckshot stones** on the other. With the least amount of clay, this côte has minimal water-holding capacity, resulting in earlier harvest despite being the coolest slope.

Winemaking

The winemaking process for the By Farr GC Chardonnay is designed to highlight the unique terroir and meticulous vineyard practices. The **fruit is hand-picked** to ensure only the finest grapes are selected. The grapes are then **whole-bunch pressed**, extracting pure juice with minimal phenolic content. All solids are collected and chilled before being transferred to barrels, with 50% being new French oak.

A **natural fermentation** occurs at cool temperatures over one to two months, followed by gentle stirring to initiate **malolactic fermentation**. This secondary fermentation softens the acidity and adds a creamy texture to the wine. After fermentation, the wine is **racked, fined, and lightly filtered** before bottling 11 months after harvest. This careful process ensures the wine's clarity and stability while preserving its refined character.

Alcohol :13,50 %

Composition: 100% Chardonnay

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Tasting Notes

- **Color**: Pale straw with a bright clarity.
- **Aroma**: Subtle and complex aromas of citrus, white peach, and integrated oak notes, with hints of flint and minerality.
- **Palate**: The wine exhibits an amazing smoothness and calmness that extends the length of the palate. It is surrounded by textured fruit and mineral elements, showcasing a refined balance of acidity, texture, and length.

Did you know?

By Farr is a family-owned winery, and the GC Chardonnay is named in honor of **Gary Charles Farr**. Gary's extensive winemaking experience, particularly in Burgundy, France, has significantly influenced the vineyard management and winemaking practices at By Farr, resulting in wines that are both elegant and expressive.

Wine Pairing Ideas

- **Salmon en Croûte**: The rich, flaky pastry of the salmon en croûte pairs beautifully with the creamy texture of the Chardonnay, while the wine's acidity enhances the fish's delicate flavors.
- **Seafood Pasta**: The delicate flavors of seafood and creamy pasta find an excellent partner in the Chardonnay, whose acidity and oak notes complement the dish.
- **Leek and Goat Cheese Tart**: The sweetness of the leeks and the richness of the goat cheese are magnified by the citrus aromas and minerality of the wine.
- **Sole Meunière**: The light and delicate flavor of sole meunière is perfectly balanced by the lively acidity and mineral notes of the Chardonnay.

95 James Suckling

James Suckling (JS) : 95 Points (2017)

Much more subtle and complex than the regular chardonnay on the nose, which shows white peppers, dried nutmeg, cloves, dried citrus, white nectarines, cantaloupe melon and loquat. Full-bodied with a lovely interplay of assorted spices on the palate. There are citrus flavors running through the layers of tangy acidity and right up to the long, very mineral-driven finish. Wow. Irresistible now but better in 2025.