

# Dalrymple

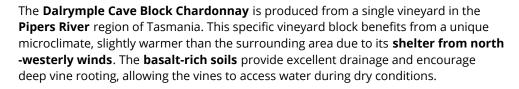
Known for its richness and texture, the Cave Block Chardonnay captivates with its creamy palate and lingering finish, making it a standout choice for lovers of structured, cool-climate Chardonnays.



# Cave Block Chardonnay 2019

Tasmania, Australia

## Region and Vineyards



This vineyard's **deep loam soils** and old vines contribute to naturally high acidity and concentrated fruit flavors. The combination of **cool maritime influence** and a warmer microclimate helps create a Chardonnay that is both elegant and richly textured.

### Winemaking

The **Dalrymple Cave Block Chardonnay** is crafted with meticulous care. The grapes were **hand-picked** to preserve their quality, followed by **whole bunch pressing** to extract delicate juice. The wine was then fermented in a combination of **new and older French oak barrels** for 11 months. A portion of the wine underwent **wild fermentation**, which adds complexity, and the use of **malolactic fermentation** helped to soften the natural acidity, bringing balance and structure to the wine.

**Lees stirring** during maturation contributed to the wine's creamy, unctuous texture, enhancing its complexity and length on the palate.

## **Tasting Notes**

- Color: Pale gold.
- **Aroma**: Aromas of white peach and fresh ginger, with subtle notes of leatherwood honey.
- **Palate**: A complex, creamy, and richly textured palate with an unctuous mouthfeel, balanced by the signature **linear Tasmanian acidity**, leading to a fresh and lingering finish.



Alcohol:13,00 %

Composition: 100% Chardonnay







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### Did you know?

The **Cave Block** at Dalrymple Vineyards is known for its **low yields and steep slopes**, which result in intensely concentrated fruit. First planted in the 1990s, this block has become one of the estate's flagship sites for producing high-quality, cool-climate Chardonnay that can age gracefully for up to **10 years** or more.

#### Wine Pairing Ideas

- **Abalone ravioli**: The wine's creamy texture complements the delicate flavors of abalone.
- **Crayfish risotto**: The rich, buttery texture of the risotto is enhanced by the Chardonnay's complexity.
- Cannellini bisque with porcini mushrooms and thyme: The earthy
  mushrooms and herbal thyme pair beautifully with the wine's fresh acidity and
  creamy mouthfeel.

Robert Parker (RP): 92 Points (2019)



The 2019 Cave Block Chardonnay is mineral and fine, and it has a saline countenance about it, fishing with a soft, talcy, Disprin edge. There are notes of white peach, green apple, crushed shells, a hint of mustard seed and curry leaf—all good and delicious things. Plenty going on.



