



## By Farr

The By Farr Geelong Chardonnay is a sophisticated and nuanced wine, showcasing the elegance and complexity of cool-climate Chardonnay from the Geelong region.



## Geelong Chardonnay 2022

Victoria, Australia

### Region and Vineyards

Geelong, located in Victoria, Australia, is renowned for its cool maritime climate, which is ideal for producing high-quality wines. The region benefits from the moderating influence of nearby Port Phillip Bay and Bass Strait, providing a consistent climate conducive to growing premium wine grapes.

The By Farr Chardonnay comes from the same site as the Sangreal Pinot Noir, composed of **red soil over limestone** and planted in 1994. The limestone starts 20 to 30cm below the surface, extending to the depths of the root zone of the vines. This **north-facing slope** is very exposed, which contributes to the wine's distinct mineral character. The vineyard uses a mixture of **Dijon clones and Penfolds 58** clones, enhancing the complexity and diversity of the Chardonnay produced.

### Winemaking

The winemaking process for By Farr Geelong Chardonnay 2022 is meticulous and aims to enhance the wine's natural elegance and complexity. The **fruit is hand-picked** to ensure that only the highest quality grapes are selected. The grapes are then **whole-bunch pressed**, extracting pure juice with minimal phenolic content. All the solids are collected and chilled before being transferred to barrels, 30% of which are new French oak, to begin **natural fermentation** at cool temperatures over one to two months.

A small amount of stirring helps start **malolactic fermentation**, which softens the wine's acidity and adds a creamy texture. After fermentation, the wine is **racked, fined, and lightly filtered** before being bottled 11 months after picking. This process ensures the clarity and stability of the wine, while preserving its refined character and mineral finish.

Alcohol :13,50 %

Composition: 100% Chardonnay



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## Tasting Notes

- **Color:** Pale straw with a brilliant hue.
- **Aroma:** Aromas of citrus, white peach, and subtle oak notes with hints of flint and minerality.
- **Palate:** The trademark characteristics of the wine are understated power and length with a mineral finish. It has a great fruit expression well integrated with French oak. The palate is fine but firm, with great acidity, texture, and length. This wine is rich in flavor, yet very refined.

## Did you know?

**By Farr** is a prestigious family-owned winery founded by **Gary Farr**, whose extensive winemaking experience in Burgundy, France, has greatly influenced the practices at By Farr. His approach emphasizes terroir and traditional methods, resulting in wines that are both elegant and expressive.

## Wine Pairing Ideas

- **Grilled Lobster with Lemon Butter:** The richness of the lobster complements the creamy texture of the Chardonnay, while the wine's acidity cuts through the buttery sauce.
- **Roasted Chicken with Herbs and Garlic:** The herbal notes and savory flavors of the chicken pair beautifully with the citrus and oak nuances of the wine.
- **Mushroom Risotto:** The earthy flavors of the mushrooms enhance the mineral complexity of the Chardonnay, and the creamy risotto matches the wine's texture.
- **Goat Cheese Salad with Honey and Walnuts:** The tangy goat cheese and sweet honey bring out the fruit flavors in the wine, while the walnuts add a complementary nutty element.



### Robert Parker (RP) : 93 Points (2019)

*Classic notes of lightly toasted nuts and grilled fruit appear on the nose of the 2019 Chardonnay. It's round, ripe and expansive in the mouth, a medium to full-bodied cavalcade of ripe pear, melon and citrus, all framed by hints of classy French oak. With a rich, velvety feel and ample length on the finish, this is a truly fine example of Australian Chardonnay.*



### James Suckling (JS) : 94 Points (2017)

*There's some real complexity here from the get-go with overtures of apricot essence, peach pie, mangoes, papaya, ripe apple crumble, vanilla and spices. Full body with no shortage of fleshy tropical fruit. This is pretty strong on its balancing act of fine acidity with the textured layers and spices. Finishes long. Drink now or hold.*



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**James Halliday (JH) : 96 Points (2013)**

*From the same site as the Sangreal Pinot Noir; Dijon clones and P58, hand-picked, whole bunch-pressed juice and solids to French oak (30% new) for wild fermentation, stirred to start mlf, 11 months from picking to bottling. Why in god's name throw the wine to the cork wolves? It's a beautiful, power-packed, tangy, yet fine, chardonnay that will be dead in the water in 10 years time. I'll put my house on the outcome.*



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