



BRESS

Bress 2019 Chardonnay

Bress...What's In A Name?

Whilst living and Winemaking in the Yarra Valley, I discovered the joys of both breeding and showing chickens. This passion led me to visit Eastern France in 1996 to witness first hand the traditional methods of breeding 'Poulet de Bresse'. I dedicate our wines to these famous chickens of France and what they represent - artisan production using traditional, age old methods.

The Vineyard

This Chardonnay was grown at Faraday situated at the cooler southern end of the Bendigo appellation. The Fazio vineyard is over 42 years old and are cane pruned and utilise the Vertical Shoot Positioned trellis system. The vines are shoot thinned during the growing season which results in very consistent yields of between 1.5 and 2 tonnes per acre. It is this low-cropped fruit that has, in large part, produced such a full flavoured wine.

Winemaking

My winemaking belief is that good fruit should be treated gently and with minimal intervention. The Bress 2019 Chardonnay was treated in this manner. The fruit was gently whole bunch pressed directly to predominantly stainless steel hogsheads and approximately 40% new and seasoned French oak hogsheads. Fermentation was conducted on 100 percent solids and by only indigenous yeast. Malolactic fermentation was not encouraged in the tank component and the wine spent 6 months on lees, which were stirred regularly. Prior to bottling the wine was not fined and was given minimal filtration to ensure maximum retention of its fine flavours.

Adam P Marks BRESS Founder & Winemaker



Winemaker Specifics

Colour: A vibrant and pristine light golden straw with green tinges.

Aroma: The wine offers a complex array of fruit aromas of white peach, grapefruit and nectarine.

Palate: The wine is tightly packed full of fine fruit flavours of grapefruit and other citrus and white peach. Lees stirring has beautifully integrated the fruit and natural acidity in the wine, giving the wine balance and a savoury mid palate richness.

Ageing: Whilst enjoyable now, this wine will reward careful cellaring for up to 6 years.

The vintage: 2019 was a dry season, producing fruit with an intensity of flavour we love. The Bress vintage team were the best ever assembled and the winery ran like clockwork.

Vintage rating: 8.5/10

Food friends: Think classic Chablis food partners such as gougeres, shellfish, goats cheese - and perfectly seasoned escargot! Also perfect with some fresh oysters, grilled fish or a Bress favourite - Italian style Chicken schnitzel and fresh coleslaw...heavy on the 'Italian'.

