Tony Bish

ZEN Chardonnay 2020

The distinctive Skeetfield Vineyard is home to old-vine, dry farmed Mendoza Chardonnay vines, producing wines of incredible flavour intensity. ZEN fruit was hand-picked and whole bunch pressed with the wine 100% fermented in an Ovum – a French oak, egg shaped vessel that forms rich flavours and textured wines thanks to the unique convection currents it produces. Tony Bish has created the first Chardonnays in the world to be produced from an Ovum.

With no settling or any additions, the juice was allowed to ferment with indigenous, wild yeasts from the vineyard for 2 to 3 weeks, each yeast adding its own nuance to the complexity.

After initial ferment, a natural malo-lactic fermentation took place with the wine left in the Ovum for 12 months allowing the yeast derived complexity to develop. It was then racked several times, able to be bottled without any fining or filtration, protecting vineyard character and integrity.

ZEN is an intensely rich, textural and quite unique wine.

Technical Data

13.0% Alc/Vol. pH 3.32 TA 6.5 G/L

Tasting Notes

Expansive aroma of citrus rind, white flesh nectarine, lemon blossom, hazelnut, vanilla biscotti, and lemon meringue.

Very intense entry onto the palate. Flavours of citrus rind, roasted nectarine along with fresh acidity, remarkable purity, and extraordinary length. There is a very fine silky texture, with great intensity on the finish. Purity, power, and grace. Cellar up to 10 years.

