

ironcloud



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THE Alliance

chardonnay
ferguson valley
western australia

colour

Pale straw.

nose

Lifted bouquet of cashews, whiteflower and lime with an underlay of minerality.

palate

A textured palate featuring white peach and grapefruit with subtle toasty oak and nutty undertones supported by firm, fresh acidity and a lingering finish.

winemaking

The Alliance is our best barrel selection. For this wine the grapes were hand-picked and whole bunch pressed. The juice was then transferred directly into new seasoned French Oak barrels for fermentation. 50% left to go wild and 50% inoculated with a Burgundian yeast. Post fermentation the lees were stirred gently once a week until the balance between oak, lees and fruit characters was achieved. Malolactic fermentation was not encouraged so the vibrant natural acidity was preserved. After 9 months the wine was then blended, fined and bottled.

food pairing

Pan roasted Chicken breast with a hazelnut gremolata crust served with baby rocket.

vintage notes

Perfect growing conditions were on display for the 2018 vintage wines. Mild spring conditions and a pleasantly cooler than usual summer without rain allowed for slow but consistent ripening, low disease pressure and the complete development of varietal flavours.

quick notes

vintage

2018

winemakers

Damian Hutton

grape variety

Chardonnay

growing area

Ferguson Valley

ALC %/VOL

14.0 % v/v

titratable acidity

7.5 g/l

ph

3.32

cellar potential

8 - 10 years

oak

French oak

maturation

9 months

Every cloud has a silver lining.

