

ironcloud



ironcloudwines.com.au

rock of solitude

chardonnay
ferguson valley
western australia

colour

Bright straw.

nose

Reminiscent of white citrus flowers, dried pear and ripe stone-fruit, distinctive and fresh.

palate

A generous palate featuring Grapefruit and spice, gentle pink lady apple hints meandering across the palate. Energetic and rolling, a wine of complexity and texture.

winemaking

Hand-picked Chardonnay, single estate. A selection of the four Burgundian Bernard clones, 76, 95, 96 and 277. Each adding varying degrees of richness, structure or finesse. Fruit is immediately whole bunch pressed sequentially to oak with no additives made and proceeds through wild ferment. Battonage being the only intervention during maturation. The barrels are blended to achieve a distinct, satisfying wine.

food pairing

Fish pie, or salmon fillets with potatoes.

vintage notes

The season for the Geographe wine region was cool and dry. The five months until the end of January had yielded little rain, about 70mm less than the same period last year. The January 2019 average temperature of 21.3 was two degrees Celsius lower than the 23.3 of 2016. Ideal weather for stunning white wines. The cooler weather also disrupted flowering and fruit set resulting in much smaller bunch sizes and high incidence of hen and chicken, especially in Chardonnay.

quick notes

vintage

2019

winemakers

Warwick Lavis

grape variety

100% Chardonnay

growing area

Ferguson Valley

alc %/vol

13.9 % v/v

titratable acidity

6.9 g/l

ph.

3.3

cellar potential

Up to 10 years.

oak

French

maturation

9 months on lees

Every cloud has a silver lining.

