



TSR

Chardonnay 2023

Frankland River Western Australia

COLOUR

Brilliant pale straw with a lighter hue

NOSE

Lifted aromas of ripe stone fruits and bright citrus and subtle floral notes

PALATE

Grapefruit, peach, and hints of vanilla spice are carried by silky oak tannins and a zesty acidity to a fresh, crisp finish.

WINEMAKING

Gingin clone Chardonnay from the estate's block 7 was machine harvested in the cool hours of the morning. Gently press to a stainless-steel tank for fermentation, then transfer to older oak for maturation. Inoculated yeast and cool fermentation with occasional lees stirring to build texture and mouthfeel. Maturation for six months before blending and bottling.

FOOD PAIRING

Crispy-skinned roast chicken served with creamy sweet potato dauphinoise or spicy fish tacos with cabbage slaw and lime crema

VINTAGE NOTES

Vintage 2023 was a late season with high rainfall. Across the vineyard, yields were lower than average, but the quality is outstanding.

QUICK NOTES

VINTAGE 2023

WINEMAKERS *Liam Carmody, Guy Lyons*

GRAPE VARIETY 100% *Chardonnay*

BOTTLED *October 2023*

GROWING AREA *Frankland River, WA*

ALC %/VOL *13.0% v/v*

STANDARD DRINKS *7.7*

CELLAR POTENTIAL *3-5 years*

OAK *French*

MATURATION *8 months*

