



"King" Chardonnay 2023

The serious stuff:

This is a barrel fermented and matured Chardonnay from the Margaret River region of Western Australia.

This is our gown up Chardonnay; a bright style, with lifted aromatics and a textural palate derived from subtle oak and battonage in barrel. Sourced from the Karridale sub-region in the cooler end of the district and bottled whilst still fresh and lively.

Harvest: March 24, 2023

Clones: Gin Gin

Vinification: 100% barrel fermentation,

10% maloloactic. Partial wild ferment.

Maturation: 9 months in 30% new and 60% used

French puncheons. Battonage

Bottled: January 2024

Alcohol: 12.0% vol

pH: 3.14 TA: 7.63 g/L RS: 0.46 g/L

But, what does it taste like?

Chardonnay is the disputed King of the whites and holds the trump card.

Elegant, with a bright aromatics, peach and nectarine fruit; textural and savoury with a backbone of citrusy acidity. The velvet cloak, the creamy countenance and steely resolve, it's all there in a perfect textural juxtaposition.

Clearly, he moisturises. If the crown fits, wear it.

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