

# ALTUS/RISE

MARGARET RIVER

## ASCENSION

### CHARDONNAY

MARGARET RIVER / 2023

#### TASTING NOTES

Brilliant straw in colour with a lighter greenish hue. Lifted aromas of white peaches, citrus, and brioche. A medium-bodied wine, mouthfills with ripe flavours of stone fruits, citrus tart, and toasted spices, with a refreshing grapefruit acidity leading to a long finish.

#### WINEMAKING

The Chardonnay was harvested in the cool of the evening, when the flavours, sugar levels, and tannin ripeness were all in perfect balance. The fruit was transferred to the winery, where it was gently pressed and raked into the barrel for natural fermentation. Once dry, the barrels were stirred monthly to ensure textural development from the lees and seamless integration of oak and fruit flavours. Barrel selection ensured the most harmonious blend was created to showcase this elegant Chardonnay from Margaret River.

#### FOOD PAIRING

Pan-fried bream with lemon-caper butter sauce. Additionally, soft cheeses like camembert and brie make the ideal combination.

#### VINTAGE REPORT

Vintage 2023 was an extended yet very rewarding season in the Margaret River Wine Region. Optimal, dry weather conditions paired with the absence of any significant climatic challenges or disease pressure set the scene for a moderate season, ideal for gentle, consistent ripening across all varieties.

#### REGION

Margaret River

#### BLEND

100% Chardonnay

#### ALCOHOL / VOLUME

13.0%

#### STANDARD DRINKS

7.7

#### WINEMAKER

Chris Credaro

#### CELLAR POTENTIAL

5- 8 years

