

# ALTUS/RISE

MARGARET RIVER

## WILDLIGHT

### CHARDONNAY

MARGARET RIVER / 2020

#### TASTING NOTES

Pale straw colour with green hue. Fresh citrus and melon aromas with hints of delicate floral. The palate is medium bodied with stone fruit and fresh citrus flavours and a light touch of French oak. Use of natural yeast fermentation on all parcels adds richness and roundness to the palate to ensure a more fruitful wine. The wine finishes smoothly with balanced acidity and lingering ripe fruit flavour.

#### WINEMAKING

It was picked “just on” ripeness with the resultant wine showing ripe fruit flavour yet retaining fresh and vibrant acidity. Machine harvested at 3AM, the fruit was drained and pressed immediately, and the juice roughly clarified. The juice was inoculated with Cru Blanc yeast and fermented cold over a 14-day period. The blend was assembled and finished in Early August and bottled at the estate in Late August, capturing the freshness of the fruit as well as allowing the textural oak components of the wine to contribute flesh and body to the wine. A fresh and modern style of Australian Chardonnay with ripe fruit flavours, a light touch of oak and balanced acidity

#### FOOD PAIRING

Creamy risotto with fresh peas and basil.

#### VINTAGE REPORT

2020 season benefited greatly from soaking rains in December across the Margaret River Region. This produced excellent growth and canopies across all varieties. Coupled with excellent flowering and fruit set in October/November, has ensured fantastic yields across the regions. The cool January/ February summer period experienced in Western Australia without high 40-degree days, has enabled a steady ripening period without heat spikes. This weather has produced an outstanding white vintage with good yields, slowly ripened fruit with retained natural acidity. The vintage will show very flavoursome, focused and highly aromatic wines with great natural acidity giving longevity and class. The 2020 vintage will be another great vintage for Margaret River.

#### REGION

Margaret River

#### BLEND

100% Chardonnay

#### ACIDITY

7.8 g/L

#### ALCOHOL / VOLUME

12.8 %

#### pH

3.33

#### WINEMAKER

Chris Credaro

#### CELLAR POTENTIAL

Drink now

