

ALTUS/RISE

MARGARET RIVER

WILDLIGHT

CHARDONNAY
MARGARET RIVER / 2022

TASTING NOTES

Brilliant light straw in colour with a paler straw hue. Lifted aromas of ripe melons, stone fruits - white peaches and apricots. Palate is rounded with mouth filling flavours of ripe stone fruits and melons, and cashews from the oak influence. The underlying acidity gives a lovely orange pith, flintiness to the long finish of this wine.

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 racked to barrel for fermentation using a selected yeast strain. 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

Crayfish linguine with white wine and pine nut sauce. Soft cheeses such as Brie and Camembert are also a perfect match

VINTAGE REPORT

Winter and spring were cool and wet ensuring ample water reserves were available heading into V22. The cool conditions continued well into spring, resulting in flowering occurring later than previous years. Veraison was also delayed, however once the warm weather arrived, ripening happened quickly, with all varieties providing great flavours and varietal definition. Crisp flavours and great natural acidity were retained in the whites, while excellent tannin maturation was evident across the reds. Another great vintage in Margaret River.

REGION

Margaret River

BLEND

100% Chardonnay

ACIDITY

7.5 g/L

ALCOHOL / VOLUME

12.8 %

pH

3.57

WINEMAKER

Chris Credaro

CELLAR POTENTIAL

5- 8 years

