

MOSS BROTHERS

MARGARET RIVE



FIDIUM

CHARDONNAY MARGARET RIVER | 2021

COLOUR

Brilliant Pale straw.

NOSE

Grapefruit, stone fruit, and citrus with hints of almond, hazelnut, and spice.

PALATE

An elegant palate with creamy, toasty oak, fresh citrus, honeydew melon, cashew and some spice. Fine acid and structure carry this wine through to a long, juicy finish.

WINEMAKING

The Chardonnay was picked at optimum ripeness during the coolest period of the night to help retain the primary fruit flavours. It was transported directly to the winery post-harvest, crushed and pressed to tank and allowed to cold settle. 24 hours later the juice was racked, with a fair amount of solids, to oak. The wine was wild fermented, the barrels kept in a cool room where temps were maintained under 20°C. Post fermentation the lees were stirred gently once a week until the balance between oak, lees and fruit characters was achieved. Partial malolactic fermentation naturally occurred tapering the acidity and adding complexity. The wine was then blended and bottled.

FOOD PAIRING

Garlic and butter baked Salmon

VINTAGE NOTES

A mild 2020 spring with reasonable rainfall provided excellent growing conditions. A wet November followed by a warm and dry December and January set the vines for up for a regular season. However wet and humid conditions in February created an unusual vintage with extreme weather conditions. As a result, the 2021 vintage required extra work and attention to detail in the vineyard. The final wines show incredible flavour at lower baume's with bright natural acidity. Great fruit purity and varietal expression.

QUICK NOTES

VINTAGE / 2021
WINEMAKERS / Rory Parks
GRAPE VARIETY / Chardonnay
BOTTLED / January 2022
GROWING AREA / Margaret River
Western Australia
ALC%/VOL / 12.00 % v/v
TITRATABLE ACIDITY / 6.8 g/l
PH / 3.28
CELLAR POTENTIAL / 6-8 years
OAK / French

MATURATION / 11 months





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