

ESTD



1984

MOSS BROTHERS

MARGARET RIVER

FIDIUM

CHARDONNAY

MARGARET RIVER | 2022

COLOUR

Pale yellow with a green hue

NOSE

Aromas of preserved lemon, toasty oak, and flinty minerality.

PALATE

White stone fruits and citrus curd balanced by French oak. Fine natural acidity drives through to a long 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. Twenty-four hours later the juice was racked, with a fair number of solids, to oak. The wine was wild fermented, the barrels kept in a cool room where temps were maintained under 18°C. Post fermentation the lees were stirred gently once a week until the balance between oak, lees and fruit characters was achieved. Malolactic fermentation was not encouraged so the vibrant natural acidity was preserved. The wine was then blended and bottled. Individual barrel selection.

FOOD PAIRING

Pan fried King George whiting fillets with mushrooms and asparagus

VINTAGE NOTES

A cool spring resulted in a slightly later harvest. Higher than average summer temperatures in January and February assisted in ripening but also resulted in bunch variation between each vine. Picking decisions were made by taste and only once ample ripeness had been achieved. As a result, this Chardonnay has great cool climate nuances and excellent fruit purity.

QUICK NOTES

VINTAGE / 2022

WINEMAKERS / Rory Parks

GRAPE VARIETY / Chardonnay

BOTTLED / December 2022

GROWING AREA / Margaret River, Western Australia

ALC%/VOL / 12.5 % v/v

TITRATABLE ACIDITY / 7.09g/l

PH / 3.25

CELLAR POTENTIAL / up to 5 years

OAK / French

MATURATION / 10 months

