

DRIFTWOOD



SINGLE SITE

CHARDONNAY

MARGARET RIVER 2021

COLOUR

Brilliant pale lemon with hints of green hues.

AROMATICS

This elegant, refined chardonnay displays complex aromas of lime zest, grapefruit, white peach, vanilla pod, cashew nuts and honeycomb pastries.

PALATE

The palate has layers of creamy texture, pure fruit and fragrant floral nuances framed by complementary high-quality French oak. Subtle phenolics work with the crispy citrus and stone fruit mineral flavours resulting in a wine of great length, focus and poise.

WINEMAKING

The Chardonnay is Gin Gin clone sourced entirely from the Driftwood Estate vineyard blocks 21 and 20. All fruit was in perfect condition, carefully handpicked with physiological ripeness. The grapes were gently whole bunch pressed to tank and transferred to barrel for fermentation. Following fermentation SO₂ was added to prevent malolactic fermentation from occurring and the batches were kept separate, and lees stirred every 2 weeks over 9 months maturation in barrel. In late October 2021 the 8 best barrels were hand selected following rigorous sensory assessment and blended in preparation for cold and heat stabilisation, filtration and bottling in early November 2021. This wine is a true expression of its single vineyard origins, representing the elegance, intensity, and poise of Driftwood Estate.

VINTAGE NOTES

Vintage was on!!! Until... Ohhhh, Mother nature!! And then came the rain... a late summer deluge from the tropics came through and kept us on edge through Early February although luckily the grapes were not quite ripe enough to soak it all up and after a week or two drying out the Chardonnay and the Semillon, followed by Sauvignon Blanc came in beautiful. Things were going beautifully, until bamm.. and other tropical downpour through in early March and we were racing to pick the softer skin varieties like Malbec and Shiraz. All good, fruit was in and perfect. Like clockwork, the systems were running beautifully until... Just to make things interesting an unprecedented cyclone Seroja made its way down the west coast of WA during mid-April. This pushed a mass of tropical moisture across the southwest making the decision of harvesting all the remaining Cabernet Sauvignon and Petit Verdot easy. So that was it fruit was in and looking cherry ripe making for another sensational vintage from the Margaret River region.

WINEMAKING DATA

GEOGRAPHICAL INDICATION | Wilyabrup, Margaret River

WINEMAKERS | Kane Grove

OAK/MATURATION | French Oak (50% new) – 9 months

ALC% VOL | 12.6% TA | 8.6 g/l PH | 3.08

