

DRIFTWOOD

MARGARET RIVER

ARTIFACTS

chardonnay

2022



COLOUR

Vibrant pale lemon with green hues

AROMATICS

Complex layering of crisp lemon and lime, fresh pear, quince, honeysuckle, and vanilla pod

PALATE

Creamy texture with citrus and stone fruit flavours, and a superb length, balanced by natural saline mineral acidity and high-quality French oak

OAK MATURATION

Nine months

AGEING POTENTIAL

Ten plus years

WINEMAKING

The Chardonnay grapes were handpicked in the cool of the early morning between the 19 February and 3 March 2022. Whole cluster pressed to barrel and allowed to ferment naturally capturing a wide range of varietal fruit expressions and flavours. The solids levels were around 500 NTU with fermentation temperatures maintained between 12-16°C for the ten-day fermentation. Following fermentation, SO₂ was added to prevent MLF and the wines matured for nine months with two weekly batonage. The wines were then racked and blended before being lightly fined with bentonite, PVPP and isinglass. Heat and cold stabilisation occurred prior to filtration in preparation for bottling in early November 2022.

VINTAGE 2022

Even though the summer was hot and dry the grape ripening was taking a little longer as the vines had a great crop matched with a perfectly balanced canopy but by mid-February the harvest had begun. Chardonnay closely followed by Sauvignon Blanc came in first with sensational flavours and perfect physiological characteristics. The weather was a blessing with not a drop of rain in sight allowing for the Semillon and Sauvignon Blanc to fully ripen to optimum flavour profiles and with an intense start the whites were in by the middle of March

WINEMAKING DATA

Geographical Indication / Margaret River

Harvest Date / 19th February – 3rd March

pH / 3.18 Titratable Acidity / 7.4 g/L

Residual Sugar / 1.5 g/L Alcohol / 13.0%

