

# DRIFTWOOD



SINGLE SITE

## CHARDONNAY

MARGARET RIVER 2022

### COLOUR

Vibrant pale lemon with green hues

### AROMATICS

Handpicked estate grapes, whole cluster pressed and wild fermented displaying complex layering of tart citrus, fresh white peach, quince paste, vanilla flower, and crushed walnuts.

### PALATE

The palate has a creamy texture with primary citrus and stone fruit flavours with a superb length balanced by natural saline mineral acidity and the highest quality French oak.

### WINEMAKING

The Chardonnay grapes were handpicked in the cool of the early morning between the 23/2/22 - 24/2/22, 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, SO<sub>2</sub> was added to prevent MLF, and the wines matured for nine months with two weekly batonage. The Single Site 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 NOTES

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.

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### WINEMAKING DATA

GEOGRAPHICAL INDICATION | Wilyabrup, Margaret River

WINEMAKERS | Kane Grove

OAK/MATURATION | French Oak | 40% new | 9 months

ALC% VOL | 13.0%      TA | 7.4 g/l      PH | 3.19

