

The Pater Series

Chardonnay / 2022
Ferguson Valley
Western Australia



COLOUR

Brilliant pale straw

NOSE

Lifted aromas of lemon meringue and hazelnuts

PALATE

Full bodied with rich flavours of ripe peaches, balanced with a long grapefruit citrus finish

WINEMAKING

Grapes were pressed to new and used oak barriques for alcoholic fermentation using a proprietary yeast. The wine was allowed to go through partial malolactic fermentation. Regular batonage kept the yeast lees suspended in the wine. The wine was lightly fined prior to bottling.

FOOD PAIRING

Seared scallop linguine in a cream sauce

VINTAGE NOTES

A very wet winter in 2021 resulted in record rainfalls across the southwest of Western Australia. December saw the heat arrive and it lasted throughout the ripening period. In a fortune of events, the canopy that grew strongly after the healthy winter rains provided the protection required from the heat, shielding the fruit, and allowing it to ripen evenly, with great balance between sugars, acid, and tannin ripeness. An abundance of Marri blossom this year also protected the fruit, keeping the birds away from the vineyards and the grapes.

QUICK NOTES

VINTAGE

2022

WINEMAKER

Damian Hutton

GRAPE VARIETY

Chardonnay

BOTTLED

December 2022

GROWING AREA

Ferguson Valley

ALC %/VOL

14.9 % v/v

TITRATABLE

ACIDITY

5.61 g/l

PH

3.46

CELLAR

POTENTIAL

8-10 years

OAK

French

MATURATION

10 months