

JILYARA

of wilyabrup, margaret river



HEATH ROAD

CHARDONNAY

MARGARET RIVER / 2023

TASTING NOTES

Lifted aromatics of yellow peach, honeysuckle, orange rind and toasty oak notes. The palate is rich and generous with yellow stone fruit, honeydew melon and cashew flavours evident. The acid is fine, and delicately frames the wine, while the creamy French oak is perfectly balanced as it runs through the palate, and combines with citrusy notes to give a long, elegant finish.

VINTAGE REPORT

2023 will go down as a classic Margaret River vintage. It got off to a slow start thanks to a cool winter & spring, but a lack of spring rain events lead to good fruit set, resulting in solid yields across the board. Warm and sunny conditions through January, February & March proved ideal for ripening for all varieties with low disease pressure.

WINEMAKERS COMMENTS

The Chardonnay was picked in the cool of the morning and transported directly to the winery. The fruit was chilled, and pressed into tank to settle overnight before being transferred to barrel for fermentation. The juice was wild fermented in oak, and some barrel stirring towards the end of fermentation and into maturation ensuring the development of complexity and seamless oak integration in both new and older oak. Barrel selection results in the perfect abalance between fruit power, fermentation complexity and oak impact.

REGION: Margaret River

VARIETY: Chardonnay

WINEMAKER: Kate Morgan

BOTTLED: November 2023

ALCOHOL: 12.5%

T/A 7.76 pH: 3.21 RS: <1.0g/L

OAK: French puncheons, barriques, matured 10 months

CELLAR: 5.8 years

PAIRING: White flesh fish with a citrus butter.

