

# JILYARA

of wilyabrup, margaret river



## THE WILLIAMS' BLOCK

CHARDONNAY  
MARGARET RIVER / 2021

### TASTING NOTES

Light straw in colour with rich and enticing aromas of yellow peach, honeysuckle, flinty oak, and hints of ginger spice. A well balanced, generous chardonnay with stone fruit, yuzu & mandarin citrus, and warm oak flavours on the palate. The wine has a steely acid backbone balanced by ripe fruit and judicious use of fine French oak.

### VINTAGE REPORT

Vintage 2021 got off to a promising start with a mild spring offering reasonable rainfall and good conditions. A wet November gave way to a hot & humid summer and vintage, which meant disease pressure was high, however with careful management, open canopies, afternoon winds and careful monitoring we maintained a clean & healthy vineyard. The whites have great acidity and purity of fruit, while the reds are elegant with good varietal expression.

### WINEMAKING REPORT

The Chardonnay was hand-picked in the cool of the morning and transported directly to the winery. Bunches were chilled, whole bunch pressed with a portion of the free run transferred straight to barrel, and one batch settled overnight then racked to barrel. Barrel stirring throughout 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 balance between fruit power, fermentation complexity and oak impact.

### REGION

Margaret River

### BLEND

100% Chardonnay

### ACIDITY

7.6 /L

### ALCOHOL / VOLUME

12.0 %

### pH

3.29 g/L

### WINEMAKERS

Kate Morgan

