

JILYARA

of wilyabrup, margaret river



HEATH ROAD

CHARDONNAY
MARGARET RIVER / 2022

TASTING NOTES

Light straw in colour with punchy, yet refined aromatics of lemon sherbet, white florals, peach, and orange rind. The palate has honeydew, mandarin, and grapefruit, with cardamon spice and creamy oak, which comes across delicate, clean, and fresh. A zippy palate which also has a long, lingering lime curd finish.

VINTAGE REPORT

A wet winter and spring laid down great water reserves going into vintage 2022. A cool and wet spring meant a slow start with flowering and veraison tracking behind previous years, but the weather soon warmed up and ripening charged ahead. The cool start may have had contributed to reduced yields in the whites, however the warm, dry weather that came gave us great flavour concentration, particularly in the sauvignon blanc.

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

7.19g/l

ALCOHOL / VOLUME

12.5%

pH

3.28

WINEMAKER

Kate Morgan

