

# JILYARA

of wilyabrup. margaret river



## THE WILLIAMS' BLOCK

CHARDONNAY  
MARGARET RIVER / 2022

### TASTING NOTES

Light straw in colour with heady, delicate aromatics of white flowers and oyster shell leading the way, followed by richer yuzu citrus and creamy, toasty oak filling out the nose. Upfront flinty, wet stone and subtle cardamon spice flavours are apparent, and a juicy but fine acid gives the wine a firm backbone and draws you through the palate. Lime sherbet, white peach, and toasty, almost savoury oak, fill out the palate and continue to linger long after the wine has gone.

### 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 followed gave a great flavour concentration.

### WINEMAKING REPORT

The Chardonnay was hand-picked in the cool of the morning and transported directly to the winery. Bunches were chilled, and whole bunch pressed with a portion of the free run transferred straight to barrel, with one batch settled overnight then racked to barrel. Barrel stirring throughout fermentation and into maturation ensured the development of complex and seamless oak integration in both new and older oak. Barrel selection resulted in the perfect balance between fruit power, fermentation complexity and oak impact.

### REGION

Margaret River

### BLEND

100% Chardonnay

### ACIDITY

8.07 /L

### ALCOHOL / VOLUME

12.5 %

### pH

3.16 g/L

### WINEMAKER

Kate Morgan

