

PALADIN HILL

CHARDONNAY

MARGARET RIVER | 2022

COLOUR Medium green straw, with subtle green tinges

NOSE Lifted limes with some brioche, curd, and subtle lemon pith

PALATE Shows finesse and concentration but with a level of restraint and minerality. Juicy limes and brine-like characters dominate the palate to produce a creamy, savoury style with a pure lingering acidity. An outstanding Chardonnay, Chablis-like in style, from an outstanding year in Margaret River

WINEMAKING This wine is sourced from Wills Domain vineyard blocks seven and thirteen plus 25% from the Wylco vineyard south of Witchcliffe. All blocks were hand-picked in the cool of the morning and whole bunch pressed directly to barrels and fermented with natural yeasts. Following nine months on lees the barrels were racked fined and filtered before being bottled. This year we introduced 25% malo-lactic fermentation to increase the complexity and mouthfeel of the wine.

FOOD PAIRING Seafood plate with grilled marron, crayfish shellfish, or a grilled rich fish such as salmon, tuna, or cod, in a creamy pasta

VINTAGE NOTES 2022 in Margaret River was outstanding, following a relatively wet winter, the spring was mild, with a warm dry summer. Fruit set was even disease pressure low, and the abundance of Marri blossom kept bird damage to a very low level.

QUICK NOTES:

VINTAGE: 2022

WINEMAKERS: Richard Rowe

GRAPE VARIETY: 100%
Chardonnay

BOTTLED: December 2022

GROWING AREA: Margaret
River, WA

ALC %/VOL: 12.7% v/v

TITRATABLE ACIDITY: 7.65g/l

PH: 3.13

CELLAR POTENTIAL: Best
Before 2040, optimum
2028

OAK: 100% French oak
barriques - Latour
barriques and Siruge
Puncheons

MATURATION: 9 months

