

Curée D'ELEVAGE

BY WILLS DOMAIN

CHARDONNAY PINOT NOIR

MARGARET RIVER



COLOUR Pale straw, with green tinge.

NOSE Showing brightly fruited notes of lemon peel white fleshy nectarine and grapefruit with a subtle touch of sweet basil leaves.

PALATE The wine is immediately appealing on the nose showing brightly fruited notes of lemon peel, white fleshy nectarine and grapefruit with a subtle touch of sweet basil leaves. It is juicy and vibrant on the palate with youthful fruit intensity together with crisp acidity, finishing long and mouth-watering.

WINEMAKING Whole-bunch pressed to extract only the purest juice with minimal solids, yielding juice and wine with a greater and more delicate aromatic complexity as well as an elegant, less volumous, palate. Cold settled for three days, after which the clear juice and light solids were removed from the heavy solids (which were discarded). Fermented in stainless steel. Ferment occurs at 12°C in order to preserve freshness. Aged in stainless steel before dosage and secondary fermentation in bottle. Battonage every two weeks.

FOOD PAIRING Match with smoked salmon, sushi or Foie Gras.

VINTAGE NOTES Solid winter rains filled our dams, allowing for good levels of soil moisture to nourish the developing vines which typically burst in September. The growing season was Margaret River magic, with optimum temperatures and conditions until Christmas.

Well-timed showers in February allowed a top up of soil moisture, ensuring the vines continued their journey to ripeness. Fortunately, coinciding with the rains were warm and windy conditions, allowing the canopies to dry quickly, preventing the opportunity for mildew to grow.

The ripening temperatures from January to April were slightly cooler than the long-term average, resulting in a delightful vintage for both winemakers and fruit quality, with fruit ripening gradually and over time eliminating any bottlenecks at the winery. A special feature of the season was its extremely gentle nature without any heat spikes.

QUICK NOTES:

VINTAGE: Non Vintage

WINEMAKERS: Richard Rowe

GRAPE VARIETY: Chardonnay
66% Pinot Noir 34%

GROWING AREA: Margaret
River

ALC %/VOL: 12.5% v/v

TITRATABLE ACIDITY:
7.80g/l

PH: 3.15

CELLAR POTENTIAL: 5+
years

OAK: N/A

MATURATION: 30 months

