

RAGS TO RICHES

CHARDONNAY MARGARET RIVER 2021

COLOUR

Brilliant pale straw

AROMATICS

Lifted tropical fruits, grapefruit, and citrus with layers of toasty oak

PALATE

An elegant yet complex flavours of lemon meringue, stone fruit and citrus are carried long by toasty oak tannins and natural acidity.

WINEMAKING

Picked at optimum ripeness during the coolest period of the night to help retain the primary fruit flavours. It was transported directly to the winery post-harvest, crushed, and pressed to tank and allowed to cold settle. The juice was racked with some light lees to add texture and was inoculated with a selected cultured yeast strain. Throughout fermentation and maturation, it had contact with French oak. Post fermentation, the lees were stirred gently initially, until the balance between oak, lees and fruit characters was achieved. Malolactic fermentation was not encouraged so the vibrant natural acidity was preserved. The wine was then blended, fined, and bottled.

VINTAGE NOTES

A mild 2020 spring with reasonable rainfall provided excellent growing conditions. A wet November followed by a warm and dry December and January set the vines for up for a regular season. However wet and humid conditions in February created an unusual vintage with extreme weather. As a result, the 2021 vintage required extra work and attention to detail in the vineyard. The final wines show incredible flavour at lower Baume's with bright natural acidity. Great fruit purity and varietal expression.

WINEMAKING DATA

GEOGRAPHICAL INDICATION | Margaret River

CELLAR POTENTIAL | 4-6 years

OAK/MATURATION | French oak -7 months

ALC% VOL | 12.5% TA | 6.7 PH | 3.3

