

RAGS TO RICHES

CHARDONNAY

MARGARET RIVER 2022

COLOUR

Pale straw

AROMATICS

Vibrant aromas of citrus, peach, and grapefruit

PALATE

Flavours of lemon curd and nougat are carried long by subtle oak tannins and natural acidity

WINEMAKING

Harvested in the cool hours of early morning and gently crushed/pressed at the winery upon receipt. The juice was settled and racked to tank with a high percentage of solids for fermentation. Inoculation with an aromatic yet complex yeast strain and cool fermentation temperatures. Fermentation in a combination of stainless steel and French oak barriques. Post fermentation regular batonage to build flavour. After six months maturation the wine was blended and lightly fined and filtered in preparation for bottle.

VINTAGE NOTES

A cool spring resulted in a slightly later harvest. Higher than average summer temperatures in January and February assisted in ripening but also resulted in bunch variation between each vine. The fruit for this parcel showed excellent varietal flavour and concentration along with high natural acidity. The resultant wine has intensity and texture with bright natural acidity.

WINEMAKING DATA

GEOGRAPHICAL INDICATION | Margaret River

CELLAR POTENTIAL | Drink now or cellar for up to 5 years

OAK/MATURATION | French Oak –6 months

ALC% VOL | 13.0% TA | 7.25 PH | 3.39

