



THE Protocol

'LEARN THE RULES LIKE A PRO, SO YOU CAN BREAK THEM LIKE AN ARTIST.'
PABLO PICASSO

BYRONANDHAROLD.COM.AU



CHARDONNAY

MARGARET RIVER

2021

COLOUR

Brilliant pale straw

NOSE

Grapefruit, citrus, white peach, and hints of toasty oak on the nose and a touch of flint from barrel fermentation

PALATE

An elegant palate with fresh citrus, honeydew melon, cashew and some spice. Zesty acid and fine oak drive this wine through to a long, juicy finish.

WINEMAKING

The Chardonnay was 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. Twenty-four hours later the juice was racked, with a fair amount of solids, to oak. The wine was wild fermented, the barrels kept in a cool room where temps were maintained under 20°C. Post fermentation the lees were stirred gently once a week 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 and bottled.

FOOD PAIRING

King George whiting meuniere

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 conditions. As a result, the 2021 vintage required extra work and attention to detail in the vineyard. The final wines show incredible flavour at lower baumes with bright natural acidity. Great fruit purity and varietal expression.

QUICK NOTES

VINTAGE

2021

WINEMAKERS

Kate Morgan/ Rory Parks

GRAPE VARIETY

Chardonnay

GROWING AREA

Margaret River

ALC %/VOL

12.5 % v/v

TITRATABLE

ACIDITY

7.3 g/l

PH

3.28

CELLAR POTENTIAL

5+ years

OAK

French oak

MATURATION

12 months