

# AMELIA PARK

## [ WINES ]



### 2018 AMELIA PARK CHARDONNAY

#### *Varieties*

Chardonnay

#### *Region*

Margaret River



#### *Vineyards*

The 2018 Chardonnay is made solely from our home block in Wilyabrup. There are 3 different clones of chardonnay on our property being the Gin Gin, Davis and Dijon clones.

#### *Season*

The 2018 vintage will go down as another outstanding one in Margaret River. Leading into vintage we had favourable conditions for flowering and fruit set, followed by ample rainfall to ensure vine canopies and fruit balance where at their best. Vintage conditions were perfect for ripening and resulted in a return to a harvest that commenced in mid-February and concluded in mid-April. Mild weather and little disease pressure has resulted in wines that have beautiful flavours and great natural acidity.

#### *Harvest Date*

February 2018

#### *Winemaking*

All three parcels were hand picked on the same day and chilled overnight. The following day the grapes were tipped as whole bunches directly into our press and gently pressed off into a tank. Natural settling occurred overnight and the cloudy juice was then sent to French oak barrels twenty-four hours later. Wild fermentation was completed in barrel and allowed to mature on its own lees for nine months, with minimal stirring during this time, to maintain freshness and natural acidity

#### *Analysis*

Alcohol 13.5% TA 6.6g/l pH 3.27

#### *Bottling Date*

November 2018

#### *Closure*

Screwcap

#### *Cellaring*

5+ years

#### *Contains*

Sulphites and ascorbic acid

#### *Tasting Notes*

This Chardonnay is 100% wild fermented and matured in French oak for nine months. It has a fragrant bouquet of white peach and pink grapefruit with a hint of nougat. The palate has persistent acidity with stone fruits and citrus flavours bursting from the glass. Finishes with lovely chalky minerality. This wine drinks beautifully now and will benefit from cellaring.



*Tradition. Craft. Quality.*