

# AMELIA PARK

## [ WINES ]

### 2018 AMELIA PARK RESERVE CHARDONNAY

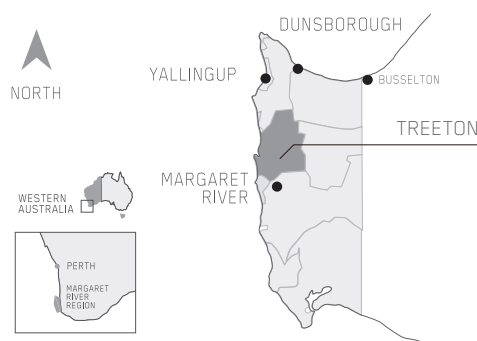


#### *Varieties*

Chardonnay

#### *Region*

Margaret River



#### *Vineyards*

The 2018 Reserve Chardonnay is made from a single vineyard in the Treeton Sub region of Margaret River, the clone is 100% Pinot.

#### *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*

The fruit is hand picked early in the morning to retain freshness, then placed into the cool-room to chill further overnight. The next morning, the whole bunches are tipped into the press. The free run juice is gently pressed off to a stainless steel holding tank and allowed to settle naturally overnight. The slightly cloudy juice is then racked to a mixture of new, second and third use French oak barrels.

Fermentation occurs spontaneously and completed via wild fermentation. Once primary fermentation is concluded the wine is sulfured to ensure freshness and that secondary fermentation does not take place.

The wine is aged for nine months in barrel, with occasional stirring of lees to gain complexity and texture prior to bottling.

#### *Analysis*

Alcohol 13.5% TA 6.6g/l pH 3.27

#### *Bottling Date*

December 2018

#### *Closure*

Screwcap

#### *Cellaring*

Up to 10 years

#### *Contains*

Sulphites and ascorbic acid

#### *Tasting Notes*

Our best parcel of Chardonnay is reserved for this wine, it is hand-picked, whole bunch pressed and wild fermented. A fragrant nose of grapefruit, citrus blossom and crushed oyster shells. The palate delivers a delicate intensity with beautifully balanced acidity, chalky minerality and lovely butterscotch notes. Matured in French oak for ten months this wine will drink beautifully now or can be cellared for the long term.



*Tradition. Craft. Quality.*

3857 Caves Road, Wilyabrup, Western Australia, 6280 T. +61 8 9755 6747

E. [info@ameliaparkwines.com.au](mailto:info@ameliaparkwines.com.au) [www.ameliaparkwines.com.au](http://www.ameliaparkwines.com.au)