

AMELIA PARK

[WINES]

2019 AMELIA PARK CHARDONNAY

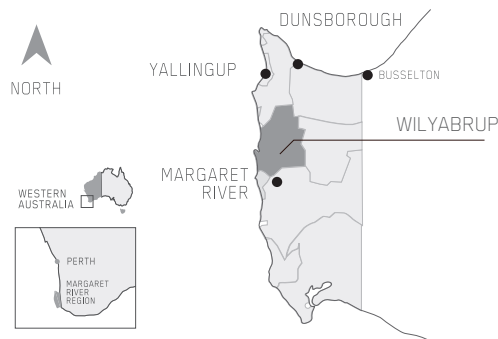


Varieties

Chardonnay

Region

Margaret River



Vineyards

The 2019 Chardonnay is made from our vineyards in Wilyabrup. There are 3 different clones of chardonnay in this wine, the Gin Gin, Davis and Dijon clones.

Season

The 2019 vintage was long and cool, picking occurred 2 weeks later than we traditionally do, the cool conditions allowed the grapes to slowly ripen resulting in perfectly balanced flavours and natural acidity.

Harvest Date

March 2019

Winemaking

All three parcels were hand picked 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% TA 7.4g/l pH 3.24

Bottling Date

November 2019

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 lovely aromas of stone fruits and honey, with a hint of lanolin and nougat. The palate is full of lime and melon with good fruit weight and acidity. This wine drinks beautifully now and will benefit from cellaring.



Tradition. Craft. Quality.