

AMELIA PARK

[WINES]



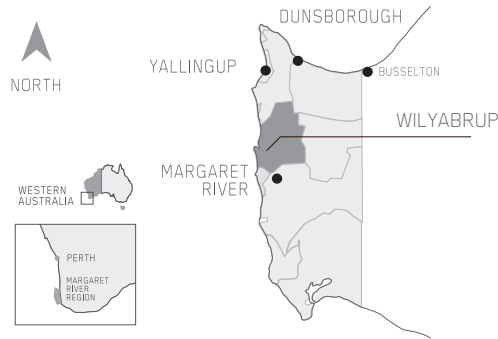
2019 AMELIA PARK RESERVE CHARDONNAY

Varieties

Chardonnay

Region

Margaret River



Vineyards

The 2019 Reserve Chardonnay is made with fruit from the Wilyabrup sub region of Margaret River, the clone is 100% Gin Gin.

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

February 2019

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 ten months in barrel, with occasional stirring of lees to gain complexity and texture prior to bottling.

Analysis

Alcohol 13% TA 7g/l pH 3.24

Bottling Date

November 2020

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. The nose is delicate with white peach, nectarine and lovely flint notes. The palate delivers a refined intensity with beautiful linear acidity, chalky minerality and hints of nougat. Matured in French oak for ten months this wine will drink beautifully now or can be cellared for the long term.



Tradition. Craft. Quality.

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