

AMELIA PARK

[WINES]

2020 AMELIA PARK CHARDONNAY

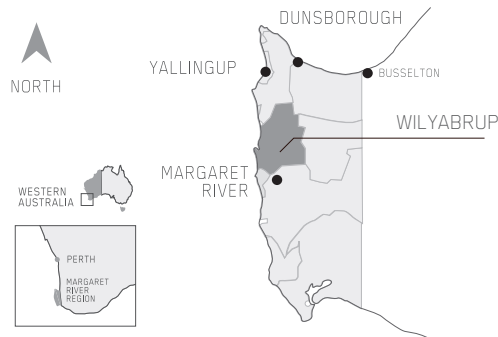


Varieties

Chardonnay

Region

Margaret River



Vineyards

The 2020 Chardonnay is made from our vineyards in Wilyabrup, with the Gin Gin clone.

Season

The 2020 vintage will result in some outstanding wines. 2020 was a compressed and early vintage, combined with small yields. All parcels retained the perfect balance of freshness, natural acid and tannin ripeness.

Harvest Date

February 2020

Winemaking

The fruit parcels were picked and chilled. 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 6.7g/l pH 3.2

Bottling Date

November 2020

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 peach and pear, with honey notes. Lime, melon and green apple fill the palate which is supported by a long line of delicate acidity. This wine drinks beautifully now and will benefit from cellaring.



Tradition. Craft. Quality.