AMELIA PARK

[WINES]

2022 AMELIA PARK CHARDONNAY



Varieties

Chardonnay

Region

Margaret River



Vineyards

The 2022 Chardonnay is made from our vineyards in Wilyabrup, with the Gin Gin clone.

Season

Leading into 2022 we saw a cold wet winter, followed by a cool spring which resulted in good flowering and fruit set. The back end of the year warmed up and we then saw consistently warm, dry conditions which resulted in great vine growth and berry development. The fruit harvested showed beautiful flavour, balance and ripeness.

Harvest Date

February 2022

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% TA 7.2g/l pH 3.25

Bottling Date Closure
October 2022 Screwcap

Cellaring 5+ years

Contains

Sulphites and ascorbic acid

Tasting Notes

This wine is 100% wild fermented, the nose if full of stone fruits and honey blossom, with notes of chalky crushed shell. The palate is full of lime and pear with beautiful structure and length. Aged in French oak for eight months. This wine drinks beautifully now and will benefit from cellaring.

Tradition. Craft. Quality.

