# **AMELIA PARK**

[WINES]

# 2022 AMELIA PARK RESERVE CHARDONNAY



#### Varieties

Chardonnay

## Region

Margaret River



### Vineyards

The 2021 Reserve Chardonnay is made with fruit from the Wilyabrup sub region of Margaret River, the clone is 100% Gin Gin.

#### 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 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 12.5% TA 7.22g/I pH 3.28

Bottling Date Closure
January 2023 Screwcap

# Cellaring

Up to 10 years

#### Contain

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, nougat and crushed oyster shells. The palate is delicate and persistent with a beautifully finessed finish. Matured in French oak puncheons for nine months this wine will drink beautifully now or can be cellared for the long term.

Tradition. Craft. Quality.

