

# AMELIA PARK

## [ WINES ]

### 2016 AMELIA PARK CHARDONNAY

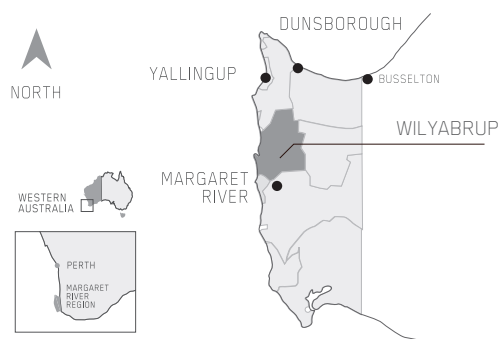


#### *Varieties*

Chardonnay

#### *Region*

Margaret River



#### *Vineyards*

The 2016 Chardonnay is made solely from our home block in Wilyabrup. There are 3 different clones of chardonnay on our property being the Gin Gin, Davis and Dijon clones.

#### *Season*

Rains during the month of January helped to freshen up the vineyard and top our dams and water tanks. Fortunately these rains were followed by sunny dry conditions and we found minimal disease pressure in the vineyard, which was mitigated with a little crop thinning. Yields have returned to normal cropping levels.

#### *Harvest Date*

February 2016

#### *Winemaking*

All three parcels were hand picked on the same day 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 12.5% TA 6.5g/l pH 3.28

#### *Bottling Date*

November 2016

#### *Closure*

Screwcap

#### *Cellaring*

Up to 5 years

#### *Contains*

Sulphites and ascorbic acid

#### *Tasting Notes*

This Chardonnay is 100% wild fermented in French oak with complexity and texture derived from lees stirring. It is fragrant and ripe one the nose through to a medium bodied palate with white peach, nashi pear and zesty citrus flavours. Bright acidity and fresh fruit persist through to a crispy, lingering finish.



*Tradition. Craft. Quality.*