



FISHBONE

MARGARET RIVER

BLACK LABEL CHARDONNAY

2022 MARGARET RIVER WA

Fishbone is a boutique family run and owned vineyard purchased by the Sorgiovanni family in 1999. Located in the world-renowned Margaret River wine region in Wilyabrup, the property features gentle sloping topography bounded by the Wilyabrup Brook in the centre of Margaret River's 'golden triangle'. The 165-acre property, which was originally a dairy farm, includes some traditional varieties such as Cabernet and Chardonnay, and some lesser known alternatives such as Tempranillo, Malbec, Vermentino and Pinot Noir.

Tasting Notes

This is a full flavoured premium Chardonnay, straw coloured to the core with a faint green edge. Complex savoury notes offer butter biscuit with melon and stone fruits, followed by a rich palate of fruite intensity, with some savoury notes.

Winemaking

Premium Margaret River Chardonnay made from two vineyards, Fishbone and the newly leased Karasek's. These vineyards lie across two subregions Wilyabrup and Treeton. As the 2022 vintage was warm and sunny, fruit ripeness was easily achieved resulting in rich and intense flavours with naturally softer acids and slightly higher in alcohol.

Viticulture Notes

The 2022 vintage was very good season for winemakers. A later than average season, due

to heavy winter rains, with no significant bird damage due to the presence of marri blossom.

Quick Notes

Vintage: 2022
Winemaker: Stuart Pierce
Grape Variety: 100%
Chardonnay
Harvest Dates: 22nd & 23rd
February 2022
Bottled: 6th December 2022
Growing Area: Margaret River
Vineyard: 45% Fishbone,
55% Karasek
Alc %/Vol: 13.5%
pH: 3.4
TA 6.2g/l
Cellar Potential: 5+ years
Oak: French Oak
Maturation: 7 months

