



FISHBONE

WESTERN AUSTRALIA

JOSEPH RIVER ESTATE CHARDONNAY

2022 MARGARET RIVER

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

Medium straw with pale lime green rim. Intense butter toast, roasted almonds and white fruits on the nose. The palate offers a dry, soft natural acidity and nuttiness.

VITICULTURE NOTES

Mild spring weather, reasonable but not extreme rainfall and excellent growing conditions started the season. Budburst and flowering were normal. Crops were low yielding but quality in fruit was impressive.

WINEMAKING

2022 was a warm year that enabled the Chardonnay to fully ripen and develop great richness. After hand harvest the fruit was cooled before it was whole bunch

pressed, then wild fermented, lees stirred and matured in a selection of new and seasoned French oak barrels.

QUICK NOTES

VINTAGE: 2022

VARIETIES: 100%

Chardonnay

HARVEST: 2nd

February 2021

BOTTLED: 6th December
2022

REGION: Margaret River

ALCOHOL: 13.5%

CELLAR: Drinks well
over next 8 years

OAK: French oak, 9 months

