



FISHBONE BLUE CHARDONNAY

2023 GEOGRAPHE 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

Peeled almonds, freshly cut pear, buttered toast with a waft of vanilla scent. Dry, soft acid profile, crunchy nectarine fruit with a citrus edge. Good weight and length.

Winemaking

Single vineyard Chardonnay located in the flats of Harvey was harvested in the cool of night and pressed in the early hours of the morning. The juice was fermented in stainless steel tanks and left on yeast lees over six-months of maturation prior to bottling. Extended skin contact in press, and prolonged lees contact post ferment with a combination of malolactic fermentation in oak barrels and French oak staves in tank were used to enhance the fruit flavours and add overall complexity.

Viticultural Notes

We were truly blessed with some of the best weather conditions one could hope for. Notably there have been long periods of warm sunny days throughout Geographe and Margaret River punctuated by only brief local rain events. In the vineyard leaf plucking and removal have been essential operations carried across most varieties and this has led to optimum ripeness conditions.

Quick Notes

Vintage: 2023
Harvest Date: 14th Feb 2023
Bottled Date: 2nd October 2023
Grape Variety: 100% Chardonnay
Growing Area: Geographe WA
Vineyards: Four Little Girls, Fifth St. (Harvey), 10% Karasek's (Margaret River)
Alc %/Vol: 12.8%
pH: 3.4
Residual Sugars: 1.5g/L
Cellar Potential: Up to 5 years

