



Tasting Notes

MARGARET RIVER | SINGLE VINEYARD | ESTATE GROWN

2017 Chardonnay



The nose exhibits intense grapefruit, stone fruit and citrus with an underlying spice and cashew nut richness from the French oak.

It is a dry, fresh and flavour intense wine produced in the modern style. Flavours of melon, white stone fruits and toasted cashew nut abound and are supremely integrated and balanced with the French oak. A very long and enjoyable finish.

Varieties	100% Chardonnay (Gin Gin Clone)
Fruit Source	Home Blocks Single Vineyard - Forest Grove
Winemaking	Whole fruit pressed before fermentation and maturation on gross lees in 30% new, 70% two to three year-old French oak barriques for 11 months with three weekly battonage. Partial malo-lactic fermentation (30%)
Bottled	6 February 2018
Production	600 dozen
Alcohol	13.6% v/v
pH	3.26
Titratable Acid	7.42 g/L
Cellaring	Enjoy now to 2028

90 Pts - The Real Review
Huon Hooke, April 2018

94 Pts - The Wine Front
Campbell Mattinson, September 2018

90 Pts - The Real Review, Toni Patterson MW, July 2018

ARLEWOOD ESTATE

P.O. Box 86 (679 Calgardup Road) Witchcliffe WA 6286, AUSTRALIA

T +61 8 9757 6676 | E office@arlewood.com.au | www.arlewood.com.au