

ESTATE RANGE

CHARDONNAY



COLOUR: Light golden

NOSE: Fresh and fragrant with hints of bright citrus and stone fruit aromatics.

PALATE: Beautifully elegant and floral with plenty of bright citrus—lemon, lime and subtle stone fruits of apricot and peach. A fruit forward Chardonnay with a touch of French oak creating a slight creamy palate. Complex, yet simple.

VINTAGE: A slow start to the summer predicted a later harvest, however, the conditions became optimal and allowed the grapes to ripen beautifully with concentrated fruit flavours. A smooth and successful vintage with some delicious flavour profiles.

WINEMAKING: A selection of different Chardonnay blocks came together to make this wine. The majority was wild fermented and allowed to develop in a variety of newer and older French oak barriques.

VINTAGE: 2023

TA: 6.6 g/L

ALC: 12%

RS: 0.2 g/L

pH: 3.42

CELLARING: < 5 years



CHURCHVIEW
— MARGARET RIVER —