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SUMMER 2024 WHITE

THE WINE COLLECTIVE



ITM359202

**\$240.00**  
per dozen

# Best in Collective

Rosenthal the Marker Chardonnay 2023

## Introduction

Established in 2001, Rosenthal Wines is a boutique vineyard located in the Great Southern Wine region of Western Australia. From its inception, Rosenthal Wines has dedicated itself solely to the production of first class wine, utilizing a mix of new and old world winemaking philosophies. Our fruit is sourced from our own vines and selected vineyards throughout the Great Southern (Frankland River & Mount Barker) and Pemberton region of Western Australia. Winemakers and owners Coby Ladwig and Luke Eckersley met in 1999 on their first day of university when they were both embarking on their winemaking degrees. Since then they have been great friends who have both gone on to successful individual winemaking careers before joining forces to create Rosenthal Wines. They have over 40 years winemaking experience between them and have won numerous awards, trophies and accolades.

## The Vineyard

As soon as you step out of the car in Pemberton you just can't help but look up. The karri trees are enormous, they just keep going and going as though they will touch the clouds. Pemberton is a place of immense beauty. The rolling hills are covered in lush green growth and there is no shortage of water from the many lakes found in the district or freshwater marron. Our vineyard is located right in the heart of Karri forests and the Karri loam soil is incredibly rich and fertile. Planted in 1989 by industry pioneers Jenny and John Horgan, Salitage Vineyard as it was then known as was called the "showpiece of Pemberton" by leading wine critic James Halliday. The Chardonnay vines are low yielding and have a lovely concentration of flavour with great natural acidity. The vine planting density is high to help manage the canopy as well as leaf plucking and shoot thinning. Vines love the abundant water and rich soil and are very happy to just keep growing so canopy management is important to encourage fruit development and allow lots of sunshine to penetrate the canopy.

## Pemberton, Western Australia

Pemberton is located 320kms south of Perth. Once a bustling timber town, the region is now well known for its vineyards. The region is set amongst towering karri trees with the famous Gloucester Tree, over 200ft tall and the option to climb to the top via metal rungs, amongst many natural attractions. The Mediterranean climate provides warm, dry summers and cool, wet winters. Perfect for helping the Rosenthal team produce wines of distinction and strong varietal characteristics.

## The Winery

Rosenthal Wines has made a name for itself by producing wines that over deliver on quality for the price. Wines that have elegance and power. Coby and Luke have always had an approach that a wine is born in the vineyard, in that its potential has already been predetermined by the time it reaches the winery. It is their task, as winemakers, to understand this potential and then, from the fruit selected, craft a wine which allows this potential to be truly expressed.

## Rosenthal the Marker Chardonnay 2023

The Chardonnay grapes were harvested in the cool of the night and put straight into the press with free-run and pressing juice separated. Both portions were barrel fermented in French oak barriques (30% new and 70% two and three year old) and lees stirred for 5 months to promote increased mouthfeel and richness. Fifteen percent of the barrels were allowed to wild ferment while the remaining barrels inoculated with a selected yeast strain. The wine spent eight months of maturation in barrel before the barrels were blended and the wine prepped for bottling in early January 2024.

## The Vintage

The 2023 vintage was characterized by a wet winter followed by a hot start to summer and then a cool change in late February that slowed the grape ripening leading to one of the longest harvests on record. The slowing down of ripening allowed lots of flavour to accumulate with a great balance of acidity. This has resulted in a bigger, richer style of Chardonnay with great aging potential.

## Tasting Notes

This wine is a brilliant straw yellow colour. The lifted bouquet of citrus, white nectarines and stone fruits with an underlay of toasty spice. The palate has complexity and richness from barrel fermented characters while cashews and citrus notes swirl together to give a long flavoursome finish.

<b>Cellar</b>	Up to 2033
<b>Alcohol</b>	13.0%
<b>Food Match</b>	Spaghetti w/ Scallops, Cherry Tomato, Garlic Butter, Parsley and Lemon
<b>Allergens</b>	Contains Sulphites

### Wine Subscription

**\$19.99\***  
per bottle

**\*Subscribers save \$168.00 per dozen!**

### Regular Membership

**\$33.99**  
per bottle

Our Best in Collective programme is all about delivering our subscribers the best wine of the season. To ensure we truly sourced you the absolute highest quality wine available, our panel blind tasted dozens of wines from all across Australia. Over four rounds of tasting, the panel whittled it down to the eventual winner, which we are proud to release exclusively to our subscribers as our Best in Collective Summer 2024 White.

For more information or to re-order,  
[customers@thewinecollective.com.au](mailto:customers@thewinecollective.com.au)