



# credaro

MARGARET RIVER

1000 CROWNS

CHARDONNAY



#### COLOUR

Pale yellow with green hue.

#### NOSE

Lifted punchy and vibrant white blossom and nectarines. Elements of toasted cashew with saline, savoury spice.

#### PALATE

A concentrated, generous and luscious palate that expresses white nectarine and white blossom. Creaminess from lees stirring and use of structured oak gives the wine backbone and drive. A grapefruit pith texture adds depth which enhances an underlying savoury saline spice. Zesty acidity gives the wine length and persistence. Will blossom with age.

#### WINEMAKING

Our finest chardonnay fruit comes from two vineyards, one is from our Wilyabrup Vineyard and the other is a stunning north facing slope located in the area of Metricup. The fruit was carefully hand-picked and whole bunch pressed in the cool of the early morning, in small 2-3 tonne batches. The fermentation for this wine occurred naturally with indigenous yeasts i.e. "wild" fermented. No acid or fining agents were added to the wine during production whatsoever. All barrels had SO<sub>2</sub> added immediately post fermentation with no MLF allowed to occur. The lees were stirred monthly and the wine was matured for eight months in oak. All of the barrels used were French with a mixture of barriques (225L) and larger format oak (300-500L). Approximately 30% of the oak was new with the remaining two thirds made up of one and two-year old barrels.

#### VINTAGE NOTES

The start to the season was cooler than normal with a wet winter (20% above average) below average for spring, and with perfect growing conditions through December and on into late February, with only five days above 30 degrees. The vines then responded well to warming trend through December and January, providing mid-sized canopies with very little amounts of lateral shoot growth. Subsequently these canopies required less maintenance to present fruit yield to canopy ratios for quality fruit. Overall, with exceptional crop management and diligent viticultural practices we will see a flavoursome 2018 vintage. The cooler vintage has given abundant natural acidity in physiologically ripe grapes at moderate sugar levels, with very high anthocyanin levels in red wines. The vintage will show very fine, focused and highly aromatic wines with great linear natural acidity giving longevity and class. The 2018 vintage will be another great vintage for Margaret River.

#### QUICK NOTES

##### VINTAGE

2018

##### WINEMAKERS

Trent Kelly

##### GRAPE VARIETY

Chardonnay

##### BOTTLED

November 2018

##### GROWING AREA

Margaret River

##### ALC %/VOL

13.0 % v/v

##### TITRATABLE ACIDITY

7.9 g/l

##### PH

3.17

##### CELLAR POTENTIAL

15 years +

##### OAK

French Oak

##### MATURATION

8 months