



## CHARDONNAY 2022

### COLOUR

Elegant pale/medium straw with brilliant clarity and a subtle green edge.

### NOSE

A complex display incorporating floral jasmine, lifted peach, nectarine, lemon/lime citrus, nougat, and cinnamon/clove spice with hint of nutmeg. A slight wild ferment funk gives an element of depth and richness to the nose.

### PALATE

A rich vibrant palate with a soft, seductive creamy texture. Exquisite white stone fruit flavours fill the mouth. Well integrated supple oak and persistent tight yet seamless acid lines linger on, resulting in a crisp, clean, and captivating finish.

### WINEMAKING

With a combination of mostly gentle hand-picking and some tender selective machine harvesting, the fruit was chilled, lightly pressed, cold settled and transferred to a mixture of new and older French oak barriques. Fermentation was initiated by a combination of natural yeasts from the vineyard and specially selected yeast strains. Each batch was left on lees for nine and a half months during maturation with regular batonage before blending, filtering then bottling.

### VINTAGE NOTES

The 2021-2022 growing season started by one of the wettest winters Margaret River has seen in many years. This was followed by a cool, winter-like spring which saw the development of vine growth delayed. However, a warmer than usual summer resulted in smaller, more concentrated berries as the vines moved into survival mode. The abundance of Marri tree blossom, which began around the start of veraison and continued until almost the last red pick, was a real blessing for winemakers in the region. The 2022 vintage in Margaret River was nothing short of exceptional which will show in the wines.

### WINEMAKING DETAILS

Geographical Indication / Margaret River

Winemakers / Paul Dixon

Variety / Chardonnay 100%

Harvest Date / 17/2/22 – 4/3/22

pH / 3.16

Titrateable Acidity / 7.36 g/L

Reducing Sugar / <2.0 g/L

Alcohol / 13.3%