



CHARDONNAY 2023

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 a hint of nutmeg and nougat. 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 persistently 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 bâtonnage before blending, filtering, and bottling.

VINTAGE NOTES

Vintage 2023 in Margaret River proved to be a long, yet one of the most rewarding vintages we've seen. The perfect dry weather conditions, moderate daytime temperatures, and the absence of any significant climatic challenges set the scene for a near-flawless season. The gentle and steady ripening conditions were perfect for retaining natural acid and fruit intensity across all varieties.

WINEMAKING DETAILS

Geographical Indication / Margaret River

Winemakers / Paul Dixon

Variety / Chardonnay 100%

Harvest Date / 15/2/23 – 8/3/23

Alcohol / 12.5%

Standard Drinks / 7.7