

THOMPSON
ESTATE

FOUR CHAMBERS
MARGARET RIVER



SAUVIGNON BLANC

2023

COLOUR

The colour is a pale green with brilliant clarity.

NOSE

Clean floral-fruity vibrant nose showing delicate lychee, gooseberry, and elderberry flower characters with refreshing undertones of citrus, nectarine, lemon curd, and fresh cut grass. A subtle suggestion of oak spice adds an extra depth of intricacy.

PALATE

Well balanced. Gooseberry, lychee, and melon fruit flavours sit effortlessly on the palate driven by a soft seamless yet tight acid line. The fresh, clean structure and salivating flavours continue perpetually giving great length, persistence, and purity.

WINEMAKING

The estate grown fruit is harvested separately during the cool of the night to maintain delicate fruit characters. Each variety had minimal skin contact and fermented under cool temperatures to preserve the aromatic intensity. A small portion was barrel fermented to add further structure, dimension, and complexity to the wine. The wine is blended and bottled early in its life to further retain its freshness and varietal character.

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 day time temperatures and an 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.

TECHNICAL INFORMATION

Geographical Indication	Margaret River
Winemaker	Paul Dixon
Varieties	Sauvignon Blanc 86.5%, Semillon 13.5%
Harvest Date	3 March 2023
Oak	Older French oak barriques
Alcohol	11.8 % v/v
Standard drinks	7.1