

CHARDONNAY 2022



COLOUR

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

NOSE

A delicate, lifted but complex nose shows an incredible display of floral spice with a touch of white stone fruit and orange blossom. Hints of cinnamon and nutmeg follow through with fine French oak perfumes to produce an intricate display of pleasure.

PALATE

Clean lemon/lime citrus fruit, delicate peach and nectarine characters fill the palate accompanied by well-integrated, exotic oak spice flavours. A lingering yet seamless acid line and persistent nectarine fruit flavours continue to leave a fresh, clean, and captivating finish.

WINEMAKING

The Chardonnay is meticulously handpicked; taking the finest bunches of fruit from the heart of the best blocks, chilled down overnight then gently whole bunch pressed to tank. The juice was settled naturally overnight, transferred to specially selected fine new French oak barriques, and left to ferment naturally with the indigenous yeasts from the vineyard. After fermentation initiates, the barrels are placed in temperature-controlled conditions to maximize quality and preserve fruit freshness. Before blending, we taste every barrel, selecting only the best for the Specialist wines. The wine was then gently transferred to tank mid-November/early-December for fining and stabilization before being bottled.

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. As the season warmed up there was promise for good yields with a high inflorescence count and excellent fruit set. 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 / Wilyabrup, Margaret River

Winemaker / Paul Dixon

Variety / Chardonnay 100%

Harvest Date / 17-22 February 2022

Oak / 50% new French oak barriques, 50% older French oak barriques

pH / 3.16

Titrateable Acidity / 7.57 g/L

Residual Sugar / <2.0 g/L

Alcohol / 13.5%