



CHARDONNAY 2018

COLOUR

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

NOSE

An array of lifted peach, nectarine stone fruits, lemon/lime citrus, and cinnamon/clove spice with hint of nutmeg and Nougat. A slight wild ferment funk gives an element of depth and richness to the nose.

PALATE

Rich vibrant palate with a soft, seductive creamy texture, and 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, 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 9 ½ months during maturation with regular battonage before blending, filtering then bottling.

VINTAGE NOTES

The season for V18 was all we could have hoped for growing premium fruit in Margaret River. Cool nights throughout and mild daytime conditions led to even fruit ripening with great flavour intensity. The absence of any heatwave events or days above 38 degrees allowed for natural acid retention and produced fruit with vibrancy. Some rainfall in the new year freshened the vines at an ideal time and the disease pressure throughout was minimal. This was the sort of season you hope for when growing wine-grapes anywhere in the world.

TECHNICAL INFORMATION

Geographical Indication	Margaret River
Winemakers	Paul Dixon
Variety	Chardonnay 100%
Harvest Date	10 th February 2018
Oak	30% New French Oak 70% Older French Oak
pH	3.18
Titrateable Acidity	8.20 g/l
Residual Sugar	<2.0 g/l
Alcohol	13.3% v/v