

CHARDONNAY 2020

COLOUR

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

NOSE

A delicate, lifted but complex nose shows an incredible array of Nectarine, Peach and scented spice. With a touch of green apple, citrus fruits and orange blossom along with hints of fine French oak perfume adding layers of intricacy, the elevated nose carries through to produce an elaborate exhibit of aromatic pleasure.

PALATE

Clean pristine 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 on to leave a fresh, clean, captivating finish.

WINEMAKING

The Chardonnay is meticulously handpicked; taking the finest bunches of fruit from the heart of the best blocks, chilled down over night 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 is then gently transferred to tank mid-November for fining and stabilization before being bottled.

VINTAGE NOTES

The winter period largely sets the tone for our growing period here in Margaret River and in 2019, the season started with mild winter conditions and lower than average rainfall. Dry and warm spring conditions locked in lower yields and minimal disease pressure, however these warm conditions strongly contributed to an earlier than average start to the harvest period. The consequence of the limited yield resulted in wines with great intensity and concentration of flavour, although the quantity was down, the quality of the 2020 vintage is some of the best we have seen.

TECHNICAL INFORMATION

Geographical Indication	Margaret River
Winemakers	Paul Dixon
Variety	Chardonnay 100%
Harvest Date	30 th January 2020
Oak	9 months in new & older French Oak
pH	3.10
Titrateable Acidity	8.11 g/l
Residual Sugar	<2 g/l
Alcohol	13.5% v/v

