



## 2018 Prendiville Reserve Chardonnay

### Tasting Notes

#### Varietal Breakdown

Chardonnay

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#### Region

Margaret River

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#### Vintage

The 2018 vintage was a return to the fantastic conditions that Margaret River is known for. With a wet start to the season in winter and early spring providing a good base of ground water for the vines. November was very dry, perfectly timed with the vines going through flowering and fruit set. After rainfall in both December and mid-January, the season changed and we saw an extended dry and warm period through to the end of picking in mid-April. The maximum temperatures were consistent with long term average and the sea breeze providing the essential cool nights that Margaret River is known for. All fruit this season is of exceptional quality and showing great varietal characters.

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#### Viticulture

The Sandalford Estate vineyard in Wilyabrup, Margaret River, is one of the largest and oldest vineyards in this famed region, having been originally planted in 1972. The Wilyabrup sub-region is in the northern end of the Margaret River GI. Wilyabrup is usually some 4 degrees Celsius warmer on average than the southern parts of Margaret River. This ensures optimal ripeness and generosity in the wines produced. The Chardonnay vines utilised to make this wine are the renowned GinGin clone, planted on the Estate in 1985. This clone is inherently low-yielding with added reduction in cropping also from the age of the vines. As with all Prendiville Reserve wines, they are only made in exceptional years and only in limited volumes.

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#### Winemakers Comments

The old GinGin clone Chardonnay vines were hand picked and then immediately transferred to a refrigerated container. With the container set to 0 degrees Celsius, the grapes were immediately chilled down. On arrival at the winery, the fruit was whole bunch pressed, with only the free run juice being used for this ultra-premium style. After settling overnight, the still cloudy juice was transferred to French oak barrels for full barrel fermentation in our temperature controlled cellar. At the end of fermentation, the barrels were topped and sealed. After eight months of maturation, only the best 10 barrels were selected for this blend.





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### Oak Treatment

Eight months in seventy percent new French oak barriques.

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### Tasting Notes

**Colour:** yellow straw with lemon hues.

**Nose:** Full of intense citrus and stone fruit flavours. There are also underlying notes of cashews and oatmeal which really build the savoury profile of this wine.

**Palate:** This wine is Margaret River Chardonnay at its best. It's elegant and generous with rich and complex flavours from the Chardonnay grapes all beautifully balanced with the finest French oak. Up front there are flavours of peaches, grapefruit and oatmeal, with vanilla and freshly roasted cashews as it opens up. The palate shows layers of creamy complexity, balanced with a crisp acidity which lends itself to an exquisite structure and wonderful length. Whilst drinking beautifully now, with careful cellar maturation for 10 years or more, this limited release of the Prendiville Reserve Chardonnay will certainly reward your patience.

Serve cellar cool, 12 to 16°C

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### Wine Analysis

Alcohol 13.8%

pH 3.29

TA 7.39 g/L

This wine is vegan & vegetarian friendly

