



2019 Prendiville Reserve Chardonnay

Tasting Notes

Varietal Breakdown

Chardonnay

Region

Margaret River

Vintage

Whilst the majority of Australia experienced a hot summer with above average temperatures, the southwest corner of WA experienced a relatively mild summer season. Temperatures during the harvest period were below average. These milder conditions allowed for a slow ripening pattern for most varieties, resulting in excellent flavour development within the grapes at harvest. All grapes were harvested with an optimum balance of sugar and flavours. The resulting wines are displaying bright varietal characters with fresh, balanced acidity.

Viticulture

The Sandalford Estate vineyard in Wilyabrup, Margaret River, originally planted in 1972, is one of the largest and oldest vineyards in this famed region. 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 and produces wines of great concentration and flavour.

Winemakers Comments

The old GinGin clone Chardonnay vines were hand picked and then immediately transferred to a refrigerated container. The chilled grapes were then transferred to an air bag press for whole bunch pressing. Only the free run juice was used for this ultra-premium style. After settling overnight, the still cloudy juice was transferred to French oak barriques 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 7 barrels were selected for this blend.





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Oak Treatment

Eight months in fifty seven percent new French oak barriques. Balance, one year old.

Tasting Notes

Colour: Yellow straw with tinges of gold.

Nose: Intense, bright citrus, stone fruit and hints of curry leaf. Savoury, spicy oak flavours with underlying notes of cashew nut and oatmeal.

Palate: This wine is Margaret River Chardonnay at its best. It's elegant and generous with rich and complex flavours all beautifully balanced with the finest French oak. White peach, grapefruit and oatmeal, with vanilla and freshly roasted cashews as it opens up. The palate shows layers of creamy complexity, balanced with succulent and juicy 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

Wine Analysis

Alcohol 13.3%

pH 3.26

TA 7.22 g/L

This wine is vegan & vegetarian friendly

