



2020 Prendiville Reserve Chardonnay

Tasting Notes

Varietal Breakdown

Chardonnay

Region

Margaret River

Vintage

2020 was a vintage like no other. Whilst a global pandemic changed the way people lived their lives, Margaret River experienced a near perfect vintage. The preceding Spring growing season was warmer than average resulting in earlier bud burst and grape development. Grape yields were lower than average which led to one of the earliest harvests on record. The near perfect growing season allowed the winemakers to harvest fruit at optimal flavour and sugar ripeness. The fruit for this Chardonnay was handpicked in early February.

Viticulture

Originally planted in 1972, the Sandalford Estate vineyard in Wilyabrup, Margaret River, is one of the largest and oldest vineyards in this famed region. The spur pruned Chardonnay vines utilised to make this wine are from the renowned Gingin clone planted on the Estate in 1985. This clone is inherently low-yielding and produces wines of great concentration and flavour. The Wilyabrup sub-region is in the northern end of the Margaret River GI. Wilyabrup is usually some 3-4 degrees Celsius warmer on average than the southern parts of Margaret River. This translates to producing wines with flavour ripeness and generosity.

Winemakers Comments

The old Gingin clone Chardonnay vines were hand picked and then immediately transferred to a refrigerated container for transport to the winery. The chilled grapes were then loaded into 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 8 barrels were selected for this blend.





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Oak Treatment

Eight months in forty percent new French oak barriques. Balance one year old.

Tasting Notes

Colour: Pale 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, oatmeal, with vanilla and freshly roasted cashews as it opens up. The palate displays layers of complexity, bright fruit, and lively acidity which adds length to the exquisite structure. Whilst drinking beautifully now, with careful cellaring 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 13.6%

pH 3.13

TA 8.60 g/L

This wine is vegan & vegetarian friendly

