

2021 Estate Reserve Chardonnay

Tasting Notes

Varietal Breakdown

Chardonnay

Region

Margaret River

Vintage

The 2021 vintage could be best described as challenging. A reflection of the wetter than average summer impacting picking decisions. Our Wilyabrup vineyard however fared well and produced fresh, bright, flavoursome fruit to make wines from. The low yielding Chardonnay grapes were machine harvested in the cool of the night and transported to the winery for processing. The resulting wines are fresh, balanced and display wonderful varietal fruit characteristics.

Winemakers Comments

This wine is made from 100% Estate grown Chardonnay from our Wilyabrup vineyard. The fruit was destemmed before gentle pressing to tank. The free run juice portion was then immediately transferred to French oak barriques for fermentation (25% new, balance seasoned oak) utilising a specialised Burgundian Saccharomyces yeast isolate. 50% of the wine was allowed to complete malolactic fermentation, which imparts a creamy textural aspect to the overall wine. The wine remained in barrel on ferment lees for 9 months prior to blending, stabilisation, filtration and bottling.

Tasting Notes

Colour: Straw gold with tinges of green.

Nose: Bright grapefruit, white peach, honey suckle, nougat, oatmeal and

cashew nut flavours to the fore. The oak derived spice, vanilla and

roasted nut characters support the bright fruit flavours.

Palate: A finely structured wine full of stone fruit, citrus and cashew flavours. The

French oak is beautifully integrated adding layers to both the flavour and mouthfeel of the wine. This texture is complemented with bright, soft acidity which leads to a wonderful length on the finish. Cellaring for up to 10 years will provide greater complexity and richness for those who

like a bottle aged style.

Wine Analysis

Alcohol 12.3% pH 3.25 TA 7.50 g/L

