



2022 Prendiville Reserve Chardonnay

Tasting Notes

Varietal Breakdown

Chardonnay

Region

Wilyabrup, Margaret River

Vintage

The 2022 vintage was relatively hot and dry in Margaret River. However, the preceding winter and spring rainfall was above average and provided ample ground moisture to set the vines up with the ability to cope with the heat extremes of the summer. Our Wilyabrup old vine Chardonnay once again produced low yielding, intensely flavoured fruit, harvested in excellent condition.

Viticulture

Originally planted in 1972, the Sandalford Wilyabrup vineyard 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.

Winemakers Comments

Our old vine Chardonnay fruit was handpicked into small crates and sent to the winery in refrigerated transport. The chilled grapes were then loaded into a press for whole bunch pressing to tank before transfer to French oak barriques for spontaneous fermentation. Approximately 50% of the wine underwent spontaneous malolactic fermentation. The resulting wine was left on lees for eight months before barrel selection and blending. The 2022 wine comprises of 9 selected barrels of which 55% were new, and the balance one year old.





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Colour: Pale straw gold.

Nose: Appealing bright citrus, stone fruit, nougat, cashew nut, oatmeal and hints of ginger. Wood spice, grilled nut, honey comb and toasted oak nuances effortlessly support the bright citrus and stone fruit flavours.

Palate: This wine is Margaret River Chardonnay at its best. Intense, generously flavoured, rich, complex and beautifully balanced with the judicious use of high-quality French oak. Barrel fermentation, the use of wild yeasts, and partial malolactic fermentation has created layers of complexity, texture and interest. A fine acid line adds length to the exquisite structure with a long and sustained finish. Whilst drinking beautifully now, this limited release Prendiville Reserve Chardonnay will develop greater complexity and richness with up to 10 years careful cellaring.

Wine Analysis

Alcohol 13.0%

pH 3.17

TA 6.68 g/L

This wine is vegan & vegetarian friendly

