



2023 Prendiville Reserve Chardonnay

Tasting Notes

Varietal Breakdown

Chardonnay

Region

Wilyabrup, Margaret River

Vintage

The spring rainfall preceding the 2023 vintage was the second highest on record in Western Australia. Additionally, the maximum temperatures for spring were very much below average for most of the south west of the state. The persistent rainfall and cool conditions during the spring season promoted lush, healthy canopies with moderate crop levels. The Summer arrived with some timely warm weather in December and January to get things going in the vineyard. It is fair to say that the 2023 seasonal conditions have delivered one of the highest quality vintages seen for well over a decade.

Viticulture

Sourced from a single block of Gingin clone Chardonnay planted in 1985 on the Wilyabrup vineyard in Margaret River. The north-south oriented rows are spur pruned and trained to a vertical shoot position canopy management system. The low-yielding old vines deliver fruit that has great concentration of flavour and a beautiful natural acid balance.

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 tank press for whole bunch pressing to French oak barriques. The resulting juice underwent a spontaneous fermentation and approximately 25% of the wine underwent a spontaneous malolactic fermentation. Both of these processes add to the complexity and overall richness of the wine. Left on lees for eight months before barrel selection and blending, the 2023 wine comprises of 10 selected barrels of which 50% were new, and the balance one year old. Conventional stabilisation and filtration techniques were undertaken before bottling. But no fining agents were used in making this wine.





2023 Prendiville Reserve Chardonnay

Tasting Notes

Colour: Pale golden straw.

Nose: Appealing bright lemon citrus, stone fruit, nougat, cashew nut, oatmeal and hints of ginger. Wood spice, grilled nuts, 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 13.4%

pH 3.13

TA 7.48 g/L

This wine is vegan & vegetarian friendly

