

WINEMAKERS

2023 Winemakers Late Harvest

Tasting Notes

The Story

The Winemakers Range of wines are typically a blend of both the Margaret River and Swan Valley wine growing regions. The riper, richer notes from the Swan Valley compliment the elegant and sophisticated flavours from the cooler climate of Margaret River. These wines are about imminent drinkability and crafted to suit a wide range of food. Or simply enjoy a chilled glass on its own. As always, enjoy in moderation.

Grapes

Chenin Blanc, Verdelho & Chardonnay

Origin

Swan Valley & 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.

Winemakers Blurb

Late harvest wine is made from grapes left on the vine longer than usual to allow a higher level of sugar accumulation within the grapes. The fruit for this wine was machine picked in the cool of the night during the month of February, then crushed and pressed to tank and allowed to settle. The racked juice then underwent a cool fermentation to protect the delicate tropical flavours and arrested early to retain a natural juicy sweetness. Well suited to lightly spiced Asian foods. Or simply enjoy on its own well chilled.

Drinking Notes

Full of passionfruit, melon and tropical fruit salad flavours, it is juicy and sweet with delicate natural acidity in balance with the sweetness. This wine was crafted to enjoy whilst fresh and youthful. Chill it down as cool as you like, or throw in an ice cube or two if needed.

Wine Analysis

Alcohol 10.2% pH 3.36

TA 6.70 g/L

