

2016 Prendiville Reserve Chardonnay

Tasting Notes

Varietal Breakdown

Chardonnay

Region

Margaret River

Vintage

The mild spring conditions merged into a warm and dry start to summer, with the vines on track slightly earlier than normal. These conditions were interrupted in mid-January 16, with 70mm of rain falling in the vineyard due to a tropical rain event. With this moisture came the challenge of increased fungal pressure on the fruit – 2 weeks out from the white harvest (leading to a very stressed Viticulturalist and Winemaker). Despite this challenge, all fruit harvested are of exceptional quality, showing intense varietal characters.

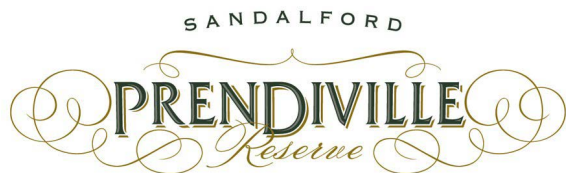
Viticulture

The Sandalford Estate vineyard in Margaret River is one of the largest and oldest vineyards in this famed region having been originally planted in 1970. The vineyard is located in the northern sub-region of Margaret River known as Wilyabrup. This sub-region is some 4 degrees Celsius warmer on average than the southern parts of Margaret River. This ensures optimal ripeness and generosity in the wines produced. The Chardonnay vines utilised to make this wine are the renowned Gingin clone planted on the Estate in 1985. This clone is inherently low-yielding with added reduction in cropping from both the age of the vines and the lack of irrigation.

Winemakers Comments

The old Gingin clone Chardonnay vines, were hand-picked and then immediately transferred to a refrigerated container sitting in the vineyard next to the pickers. With the container set at 0 degrees Celsius, the fruit was immediately chilled down. On arrival at the winery, the fruit was hand-tipped into the winery tank press and whole-bunch pressed with only the free-run juice being used for this ultra-premium style. After settling this juice overnight the cloudy supernatant was transferred to oak for full barrel fermentation in a temperature controlled cellar. At the end of fermentation the barrels were topped and sealed. Five out of the twelve barrels that made up the blend, underwent Malolactic Fermentation. After 9 months maturation the wine was removed from oak, stabilised in the traditional manner prior to clarification and bottling. Only 540 six-packs were bottled with each bottle individually numbered.





Oak Treatment

9 months in 50% new French oak barriques.

Tasting Notes

Colour: Yellow straw, with lemon hues

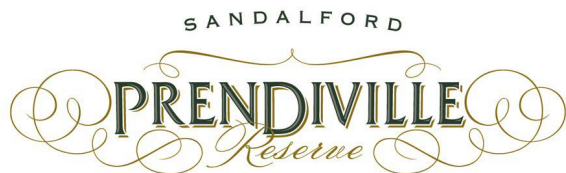
Nose: Upfront this wine is young & restrained. It opens to an enticing blend of grapefruit, freshly roasted cashews and citrus notes. There is an underlying minerality to the wine..

Palate: Margaret River Chardonnay at it's best. This wine is overflowing with rich Chardonnay fruit, seamlessly balanced with the finest French oak. The palate has a rich intensity, full of peaches, grapefruit and vanilla. The palate shows layers of creamy complexity, balanced with the crisp acidity which lends itself to an exquisite structure and wonderful length. It is early days for the wine – it will keep evolving in the bottle for the next 10 years – more if cellared in optimum conditions. Serve cellar cool, 12 to 16 °C.

Wine Analysis

Alcohol	11.8%	pH	3.09	TA	7.38g/l
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Ratings & Reviews

James Halliday Wine Companion 2018 edition
Released 3rd August 2017

"96/100. It hardly need be said the wine is delicate, if not ephemeral, yet it has presence and length, the 5% mlf portion giving rise to some creamy mouthfeel. It's not possible to be didactic, but a gaudy butterfly might emerge from the chrysalis in 5 or 50 years. To 2026."

