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L.A.S.



VINO

2015 'St Mary's Jerusalem' Chardonnay

Two opposing Chardonnay vineyards handpicked on the same day. One in Willyabrup and one from Karridale, 7 km south of Margaret River. Both vineyards are surrounded by large red gum forests with one vineyard grown on red gravel and clay, the other on gravelly loam. The vineyards were chosen for their inherent personality more than anything else. Jerusalem had been neglected for years, the (gin gin clone) Chardonnay vines had gone wild and to this day there are still large trees growing within the rows.

They're the kind of vineyards you enjoy walking through, you imagine yourself sitting on the deck of the little wooden shack on the property growing old, drinking wine amongst good friends. It's a weird thing to say but vineyards like this seem to grow better fruit. Maybe because they are a little different and not so generic in the way they are grown. All I have to go on is the resulting wine, which I think is pretty special.

The fruit once hand picked was cooled to maximise aroma and finesse. The grapes were then hand sorted to ensure only the highest quality fruit was let through to the press. They were then lightly cold pressed in whole bunches, very gently over a few hours. The juice was fermented in French barriques (15% new) and left to mature for a further 10 months. During this time it underwent a full secondary malolactic fermentation and was gently stirred every fortnight to create complex layers of texture. The wine was bottled into French glass unfiltered to maximise flavour.

Tasting Notes:

The wine is pale straw in colour. Subtle, elegant and delicate on the nose with butterscotch, vanilla, apple and stone fruit aromas, along with a touch of flint. In the mouth, the wine is light and delicate with citrus and apple flavours, a mild creaminess and a long, smooth finish.

The wine is like nothing we have ever made, the layers of flavour almost tell a story. It's light yet structured, it's elegant yet complex and has this subtlety but length that lingers on and on. Our cellar hand Tim said the flavour reminded him of fruit toast with lots of butter and nutella with and apple to finish.

Variety: Chardonnay
Vineyard: Willyabrup, Margaret River
Quantity: 398 dozen produced
Closure: 50% Vinolock (Czech Crystal) 50% Procork
Winemaker: Nicolas Peterkin

RRP: About \$65-\$70



✿ 1/3 LOTTERY WINNER ✕ 1/3 MATISSE ⚗ 1/3 MICRO BIOLOGY

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