



**WINE NAME | VINTAGE** Picardy Chardonnay 2017

**PRODUCER** Picardy (ALL ESTATE GROWN)

**WINEMAKERS** Father and son team, Bill and Dan Pannell

**REGION | SUB REGION** Pemberton, Western Australia

**GRAPE VARIETIES** 100% Chardonnay (Dijon clones; 76, 95, 96 and 277) (co-fermented)

**WINE TYPE** Dry White **ALCOHOL LEVEL (%)** 12.5%

**WINE BODY** Medium bodied **CLOSURE** Natural Cork

**VITICULTURE AND TERROIR** The Picardy site was specially selected in Pemberton for its high altitude and well drained gravely loam soils. This is cool climate viticulture at its best. The vines are planted on a north/westerly facing slope for maximum exposure to sunlight. Vine age at time of harvest is 21 years.

**VINIFICATION** The vines are dry grown, cane pruned and handpicked, which in turn encourages low yields. In the winery the grapes are 60% destemmed, 40% whole bunch pressed. The fruit is transferred into an air bag press to gently extract the grape juice, which is then settled in tank. Fermentation occurs in barrel and a partial malo lactic fermentation is carried out, with lees stirred for more complexity. This wine is then matured for 10 months in new to four year old, small French oak barriques.

**BACKGROUND** Picardy is owned and operated by Bill, Sandra and Dan Pannell. Picardy was established by the family in 1993. Bill and Sandra were pioneers of the Margaret River region, establishing Moss Wood vineyard and winery in 1969. After selling Moss Wood in 1985, the Pannells had an interest in Volnay's Domaine de la Pousse d'Or, until the purchase of the property in Pemberton. Dan has grown up in the wine industry and in 1993 completed a Bachelors of Science (Oenology) at The University of Adelaide.

**TASTING NOTES** Salted yellow peach, red apple skin, rockmelon, frangipani, almond meal, hints of saffron, and a suggestion of bergamot. The palate has a powdery finesse about it, the palate plush and succulent. There is curry leaf, nashi pear, Greek yogurt, white pepper, stone fruit, a swoosh of fresh sea spray and a lingering impression of crushed slate minerality. Holy mackerel, I could write about this all day. Safe to say, this is a cracking rendition of the Picardy chardonnay house style, and although it is difficult (oftentimes foolish) to call it early, this might be my favourite chardonnay release yet.

**FOOD MATCHING** An excellent match right now with local Marron gently poached in a cream and vermouth sauce with just a hint of chilli.

**OPTIMUM DRINKING** Length is excellent and the low ph of this wine guarantees long cellaring. Drink now to 2025.

