

## CHARDONNAY

**Appellation:** Margaret River

**Alcohol:** 13.5%

**Varietals:** Chardonnay

**Vineyard:** Clamorgan, Challis

**Winemaking Notes:** After a mild growing season, the harvest started a bit later than average with great weather conditions. All the white varieties were allowed the best ripening time and could be harvested at the peak of their flavours. Every year, we select the vintage “best blocks” to best represent the conditions of the vintage as well as the diversity and complementarity of Margaret River’s micro-climates. We aim for our blend to showcase richness and restraint, which make Margaret River terroirs truly unique.

For our vintage of our Chardonnay blend, we chose fruit our three best parcels of that vintage: two located on our Wilyabrup property, a central pocket of Margaret River with its own cool and dry micro-climate planted of Burgundian clones 95, 96 and 76, and one from our Wallecliffe area vineyard, planted of Gingin selection and notorious for its cool nights, warm days, and early morning fogs. These blocks are cane-pruned and VSP-trained. Leaves are plucked early in the season to increase air flow and fruit exposure. The two northern parcels were picked in the early morning hours while the southern block was harvested the following night, arriving at the winery for pressing.

We harvest at night and make sure the fruit arrives at the winery very early morning, still cool, and gets immediately pressed. After a quick settling in tank, the juice is racked off its heavy lees, conserving all the light ones, and barreled down for fermentation at cool temperature in French oak, new to 3 years of age. We did not perform any secondary malo-lactic fermentation and sulfured the wine a bit earlier than usual, about two months after harvest, due to the richness of the vintage and in an effort to preserve the freshness of the fruit. The wine was left on lees without batonnage for a further eight months before we selected and blended the best barrels for bottling the following January.

**Oak:** Entirely fermented and aged in French oak barrels, 25 to 30% new complemented by 1,2 and 3 year old barriques. Our signature oak is a house blend developed with our Burgundian cooper partner, toasted to Medium+ and Medium ++ levels.

**Cellaring:** Enjoy now or cellar for many years (8+).

**Colour:** Pale but bright golden straw with a discreet green reflect.

**Nose:** The nose is complex from the first whiff, first displaying its great minerality with notes of wet silex and sharpening stone. The fruit -ripe cantaloupe, white nectarines, fresh quince and citrus- is lifted upon opening by beautiful white floral notes and some heady wisteria. The nose is however grounded and complexed by a support of brioche crust, toasted hazelnuts, pralines and discreet, noble oak.

**Palate:** Although the attack is crisp with focused sweet lemon, melon and white flower notes, the mid-palate quickly shows lots of texture and weight with just a hint of freshly baked butter pastry and an elegant light creaminess that carries to the finish. The finish confirms the wine’s pedigree with aromas of toasted nuts and traditional, discreet but supportive French oak. It is dry, vinous and bold with a long retronasal delivery.

**Food:** Capon with morel mushrooms in cream and Vin Jaune sauce.  
Southwest pan-fried dhufish simply tossed with fresh Meyer lemon and parsley  
Hard, well-aged cheeses such as 24 months Comte or granular Parmigiano Reggiano.

**Allergens:** Sulphites. This wine is minimally handled and vegetarian friendly.

