



*Flametree*  
MARGARET RIVER

## SRS WALLCLIFFE CHARDONNAY 2017

### 2017 Vintage

2017 was a cooler and later vintage than the previous 10 years; a year of elegant, perhaps even slightly lighter bodied wines, though ripe in flavour, vibrant and very perfumed. Higher than average yields in combination with a cooler season contributed to delayed ripening of the fruit and good acid retention. With the cooler weather, canopy management and fruit thinning was imperative in delivering clean fruit of a high quality. Chardonnay is the first variety harvested each year, in 2017 we picked in late February.

### Vineyards

Fruit for the 2017 Flametree SRS Chardonnay was once again sourced from a single Chardonnay block on Rosa Glen Road. This area is located in the southern part of the Wallcliffe sub-region, situated south of the Margaret River town site. The fruit from this vineyard came from old, low yielding gin vines, originally grown from cuttings off the famous block 20 Chardonnay at Leeuwin Estate. The clay/loam soils in this vineyard hold moisture very well and drip irrigation is only used during heat spells to stop vine stress. Fruit for the 2017 SRS Chardonnay was hand picked and refrigerated overnight.

### Winemaking

After overnight cold storage the Chardonnay fruit was whole bunch pressed into French oak puncheons before undergoing full wild yeast fermentation. To achieve a portion with high grape solids we rotated the press after filling. The key to successful wild fermentation is the use of high turbidity juices, minimal sulphur dioxide, low alcohols and juices with good nutrient content. The 2017 SRS Chardonnay was barrel fermented in 35% new French puncheons and then aged for 10 months. We stirred the lees and inoculated 20% of barrels for MLF.

### Tasting Notes

Because the wines were a little lighter than previous years we did a little more lees stirring and inoculated 20% of the blend for MLF to give a little more texture and softness to the acid profile of the wine. The 2017 shows good freshness of fruit together with some savoury notes from the solids and wild ferment. Classic grapefruit, white peach and dried pear fruits give way to barrel ferment and sulphide complexities. These sulphides contribute a lovely savoury oyster shell or saline character, giving the wine greater complexity and overall purity. This style ultimately complements many modern Australian food flavours.

### Technical Specifications

<b>Blend</b>	100% Margaret River Chardonnay
<b>Alcohol</b>	13.2%
<b>Acidity</b>	7.6g/L
<b>pH</b>	3.25

