



Flametree
MARGARET RIVER

SRS WALLCLIFFE CHARDONNAY 2018

2018 Vintage

2018 was another idyllic vintage in Margaret River. The season began with a nice even budburst after average winter rainfall. A mild spring followed, this ensured that there was good flowering and fruit set. A moderate start to summer, with no heat extremes, set up the harvest well with white varieties offering great flavour intensity and bright acidity. There was an incredible display of Marri blossom which meant bird pressure was practically non-existent whilst the whites were harvested. In summary 2018 will be remembered as a great, if not outstanding, Margaret River vintage!

Vineyards

Fruit for the 2018 Flametree SRS Chardonnay was sourced from the Chapman Grove vineyard on Rosa Glen Road, located in the southern part of the Wallcliffe sub-region, south of the Margaret River town site. The fruit from this vineyard comes from old, low yielding gin gin vines. The clay/loam soils hold moisture very well and drip irrigation is only used during heat spells to stop vine stress. This Chardonnay was hand picked in the early morning and refrigerated overnight.

Winemaking

After overnight cold storage the 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 SRS Chardonnay was barrel fermented in 40% new French puncheons and then aged for 9 months. The 2018 vintage didn't require any lees stirring or MLF, we believed the wine to have ample texture and complexity.

Tasting Notes

The 2018 Chardonnay shows lovely lifted fruit from a classic Margaret River vintage together with some delicate savoury notes from solids and wild ferment. Grapefruit, white peach and dried pear give way to barrel ferment and match stick complexities. Fine fruit flavours, wild ferment and subtle sulphides contribute a delicious savoury oyster shell or saline character to the palate, giving the wine greater complexity and overall purity. This style ultimately complements many modern Australian food flavours.

Technical Specifications

Blend	100% Margaret River Chardonnay
Alcohol	13.0%
Acidity	7.9g/L
pH	3.24

