



Flametree
MARGARET RIVER

CHARDONNAY 2019

The Flametree Range is the heart and soul of the portfolio. It's all about making excellent wines with varietal distinctiveness and a sense of place.

By continuing our pursuit of excellence in every vintage, we are setting benchmarks in terms of quality, value, innovation and branding.



2019 Vintage

The 2019 growing season began with a late budburst after a relatively cold winter. The cool, windy spring that followed resulted in some uneven flowering and fruit set. We experienced a significant rain event mid- January that caused some disease pressure before fine but mild weather got vintage underway. There was a complete lack of Marri blossom leading up to and during harvest which meant that bird pressure was extreme and bird-netting was absolutely vital this season. Whilst 2019 was certainly a challenging vintage across the region, Flametree was able to produce some very impressive wines (whites in particular), given the additional efforts and attention to detail in its vineyards.

Vineyards

The 2019 Flametree Chardonnay is a blend from four vineyards; two from the Wallcliffe sub-region, one from Karridale and one from Treeton. The Wallcliffe and Karridale parcels were from vineyards planted with cuttings from the famous Leeuwin Estate Block 20, This represents around 80% of the total blend. The remaining parcel was the highly acclaimed Gin Gin clone. We chose to work with Chardonnay vineyards planted on well drained gravel loam soils on southerly facing hills that avoid the harsh afternoon heat. Fruit was both hand picked (35%) and machine harvested (65%).

Winemaking

A mixture of clean and turbid juice was wild fermented in French oak puncheons (69%) and barriques (31%) using only free run juice. Ferment temperatures were around 18-25 degrees to promote and retain more primary fruit flavours. 25% of the wine was fermented in new oak, with the remainder fermented in second, third and fourth use French oak. This year we put 15% of the blend through MLF and stirred the lees every 4-6 weeks. A small percentage of the blend was whole berry fermented to provide a nice savoury complexity. The 2019 Chardonnay spent 9 months in barrel before blending, fining and bottling.

Tasting Notes

Citrus oil, floral notes, dried pear and grapefruit aromas are well supported by subtle French oak. The palate is textured yet fine, finishing dry and savoury; this is a direct result of wild ferments with turbid juices. A classic cooler vintage Margaret River Chardonnay that drinks well now or can be cellared in the short to medium term

Technical Specifications

Blend	100% Margaret River Chardonnay
Alcohol	13.2
Acidity	7.5g/L
pH	3.27