



*Flametree*  
MARGARET RIVER

## SRS WALLCLIFFE CHARDONNAY 2019

### 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 before some fine but mild weather got vintage underway. There was a lack of Marri blossom leading up to and during harvest which meant that bird-netting absolutely vital this season. In summary 2019 was a variable season that required good vineyard management and Flametree was able to produce some very impressive wines (whites in particular), given the additional efforts and attention to detail in its vineyards.

### Vineyards

Fruit for the 2019 Flametree SRS Chardonnay was sourced from a single site, 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. The fruit was hand picked in the early morning and refrigerated overnight before pressing the following day.

### 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 2019 vintage didn't require any lees stirring or MLF, we believed the wine to have ample texture and complexity.

### Tasting Notes

The 2019 SRS Chardonnay shows lovely lifted fruit together with some delicate savoury notes from solids and wild ferment. Grapefruit, white peach and dried pear give way to barrel ferment and funky match stick complexities. Fine fruit flavours in line with a cooler vintage, wild barrel ferment and subtle sulphides contribute a delicious savoury oyster shell/saline character on the palate, giving the wine greater complexity and overall purity. This modern style ultimately complements many Australian food flavours, particularly seafood.

### Technical Specifications

<b>Blend</b>	100% Margaret River Chardonnay
<b>Alcohol</b>	13.3%
<b>Acidity</b>	7.96g/L
<b>pH</b>	3.19

