

When is Reserve not a reserve? when it's a Sub Regional Series. After 15 vintages making wine in Margaret River you get a feel for the sub regions that are best suited to specific grape varieties. Rather than go down the traditional Reserve or Single Vineyard path we decided to pursue something a little different, hence the sub regional theme. Although there are no officially defined subregions in Margaret River, producers have adopted the John Gladstone proposal. In 1999 viticultural scientist Dr John Gladstone presented a paper suggesting there should be six sub regions based on climate and soil differences.

The aim with the Flametree Sub Regional Series is to showcase distinctive wine styles from vineyards renowned for growing ultra premium fruit. We've chosen to lead with Margaret River's strongest varieties, Cabernet Sauvignon, Chardonnay and Sauvignon Blanc. The Sub Regional Series represents the very best varietal wines under the Flametree label, these wines will only be made in the best vintages, volumes will be small and availability very limited.

FLAMETREE MARGARET RIVER S.R.S. CHARDONNAY 2011



Grape Variety / Region

100% Margaret River Chardonnay

Winemaking

After 24 hours refrigeration, the fruit for the 2011 SRS Chardonnay was whole bunch pressed and settled overnight. Turbid juice was then transferred into barrel where the wine was then left to undergo wild ferment. The secret to successful wild ferment is high turbidity juices and low alcohols. MLF was blocked; I believe Margaret River Chardonnay has enough texture; MLF often thickens the wines and interferes with the fruit purity. The 2011 S.R.S. Chardonnay was barrel fermented in French oak, 40% new, the remainder being two and three year seasoned wood.

Tasting Notes

The 2011 SRS Chardonnay is finely structured with tight citrus and stone fruit flavours. Classic southern Margaret River regional Chardonnay fruit flavours of dried pear, grapefruit and melon are supported by subtle French oak. The S.R.S. Chardonnay has some complex sulphides in the struck match or popcorn spectrum; these give the wine a lovely savoury finish. After 12 months in the finest French oak, with regular stirring the wine was filtered and bottled in February 2012.

Production: 220 dozen

Alc: 13.4%