



*Flametree*  
MARGARET RIVER

## SRS WALCLIFFE CHARDONNAY 2015

### 2015 Vintage

The 2015 season was a warm one with hot days followed by unseasonal warm nights. November storms played a huge part in the small crops as flowering was inconsistent; as a result fruit set was patchy. As part of the Flametree Chardonnay philosophy, we get in early and pick before the flavours were overblown. We never leaf pluck Chardonnay and don't ever want the grapes in direct contact with the harsh afternoon sun.

### Vineyards

Fruit for the 2015 Flametree SRS Chardonnay was once again sourced from a single block on Rosa Glen Road. This area is in the southern part of the Wallcliffe sub-region situated south of the Margaret River town site. The clone of choice was the Gin Gin (or Mendoza) clone, used in many of the best examples of Margaret River Chardonnay. This fruit comes from old, low yielding vines grown from cuttings off the famous block 20 at Leeuwin Estate.

### Winemaking

After overnight cold storage the fruit was whole bunch pressed and sent straight to French oak puncheons. We rotated the press more than usual in order to get higher turbidity (up around 800-1000 NTU), the juices were then left to ferment with wild yeasts. 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 2015 SRS Chardonnay was barrel fermented in French puncheons then the finished wine was left on lees.

### Tasting Notes

The 2015 has a little more fruit flavour and texture than the 2014. The nose shows tight citrus, and dried pear, sulphide notes and slight French oak aromas. It also has some high note complex sulphides in the struck match/popcorn spectrum; this is a result of a wild ferment with high solids. These sulphides contribute a lovely savoury oyster shell or saline character, this gives the wine greater complexity and complements modern food flavours.

### Technical Specifications

<b>Blend</b>	100% Margaret River Chardonnay
<b>Alcohol</b>	13%
<b>Acidity</b>	7.5 g/L
<b>pH</b>	3.28

