



2016 Vintage

The 2015 season was a warm one. Hot days followed by unseasonal warm nights and low yields meant picking times had to be planned with care. As has now become a part of the Flametree Chardonnay philosophy, we were keen to get in early and pick before the flavours were overblown. We picked a couple of weeks earlier than the previous year, starting the first week of February. We never leaf pluck Chardonnay and don't ever want the grapes in direct contact with the harsh afternoon sun.

Vineyards

The 2015 Chardonnay is a blend of vineyards from the Wallcliffe, Wilyabrup and Karridale subregions of Margaret River. The two Karridale fruit parcels come from vineyards that were planted from cuttings off the famous Leeuwin Estate block 20 vineyard. Two Wilyabrup vineyards produced parcels of the famed Dijon clones 95 and 96. The third Wilyabrup vineyard and the Wallcliffe vineyard are planted to the highly acclaimed Gin Gin clone

Winemaking

A mixture of semi turbid and very turbid juices were wild fermented in French oak puncheons and barriques. A third were new French oak, with the remainder second and third use French oak. We favour the wild ferment with low sugars and turbid juices, as we believe the resultant wines have greater complexity both on the palate and on the nose. The 2015 Chardonnay spent 9 months integrating in barrel. In keeping with the theme of making tighter, fresher Chardonnays we didn't stir the lees or inoculate for MLF.

Tasting Notes

The 2015 Chardonnay has a wonderful combination of fine fruit flavours and tight structure, very much in line with the new wave of modern Australian Chardonnays. Dried pear, grapefruit, honeydew melon and fig flavours are beautifully supported by subtle French oak. The palate is textured yet savoury, a direct result of wild ferments with turbid juices. Drink as a young wine or cellar in the medium term.

Technical Specifications

Blend	100% Margaret River Chardonnay
Alcohol	12.5%
Acidity	7.1 g/L
pН	3.30

