



Flametree
MARGARET RIVER

SRS WALCLIFFE CHARDONNAY 2016

2016 Vintage

The 2016 season was in many ways very similar to the 2014 season; mild growing conditions in December and January before things really started warming up in February and March. This was almost perfect for Chardonnay as most of the fruit was harvested in the first couple of weeks of February before the late summer heat really kicked in. As part of the Flametree Chardonnay style we like to pick early before the flavours get overblown and the acid levels drop away. We don't leaf pluck Chardonnay as we don't want the bunches to be in direct contact with the harsh afternoon sun.

Vineyards

Fruit for the 2016 Flametree SRS Chardonnay was once again sourced from a single Chardonnay block on Rosa Glen Road. This area is located in the southern part of the Wallcliffe sub-region, situated south of the Margaret River town site. The fruit from this vineyard came from old, low yielding gin gin vines, originally grown from cuttings off the famous block 20 Chardonnay at Leeuwin Estate. The clay/loam soils in this vineyard hold moisture very well and drip irrigation is only used during heat spells to stop vine stress. All fruit for the 2016 SRS Chardonnay was hand picked and refrigerated overnight.

Winemaking

After overnight cold storage the Chardonnay 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 2016 SRS Chardonnay was barrel fermented in 40% new French puncheons and then aged for 10 months. We stirred the lees a few times but not as much as previous vintages.

Tasting Notes

In much the same mould as the 2014 SRS Chardonnay the 2016 shows lovely purity and freshness of fruit together with some savoury notes from the solids and wild ferment. Classic grapefruit and dried pear fruits give way to barrel ferment and sulphide complexities. These sulphides contribute a lovely savoury oyster shell or saline character, giving the wine greater complexity and overall purity, and ultimately complementing many modern Australian food flavours.

Technical Specifications

Blend	100% Margaret River Chardonnay
Alcohol	13%
Acidity	7.8 g/L
pH	3.28

