



*Flametree*  
MARGARET RIVER

## CHARDONNAY 2017

### 2017 Vintage

2017 was a cooler and later vintage than the previous 10 years; a year of elegant, perhaps even slightly lighter bodied wines, though ripe in flavour, vibrant and very perfumed. Higher than average yields in combination with a cooler season contributed to delayed ripening of the fruit and good acid retention. With the cooler weather, canopy management and fruit thinning was imperative in delivering clean fruit of a high quality. Chardonnay is the first variety harvested each year, in 2017 we picked in late February.

### Vineyards

The 2017 Chardonnay is a blend of three vineyards, two from the Wallcliffe sub-region and one from Wilyabrup, north of the township of Margaret River. The two Wallcliffe parcels come from vineyards that were planted from cuttings off the famous Leeuwin Estate block 20 vineyard, this represents about 80% of the blend. The third vineyard in Wilyabrup is planted from the highly acclaimed Gin Gin clone and represents 20% of the overall blend. Half the fruit was hand picked whilst the other half was machine harvested.

### Winemaking

A mixture of clean and turbid juices were wild fermented in French oak puncheons and barriques using only free run juice. Ferment temperatures were around 18-22 degrees to promote and retain more primary fruit flavours. 20% of the wine was fermented in new oak, with the remainder second and third use French oak. This year we put 18% of the total blend through MLF and stirred the lees every month. We whole berry fermented 5%, this small batch provides a nice savoury complexity and lift. The 2017 Chardonnay spent 9 months in barrel.

### Tasting Notes

2017 was the first year we've not added any pressings into the final blend, this gives great purity and line whilst providing less grip on the back palate. Citrus oil, floral notes and grapefruit aromas are well supported by subtle French oak. The palate is textured yet fine, then finishes dry and savoury, a direct result of wild ferments with turbid juices. Drink as a young wine or cellar in the medium term.

### Technical Specifications

<b>Blend</b>	100% Margaret River Chardonnay
<b>Alcohol</b>	13.3
<b>Acidity</b>	7.1g/L
<b>pH</b>	3.33

