



*Flametree*  
MARGARET RIVER

## EMBERS 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 between mid to late February.

### Vineyards

For our 2017 Embers Chardonnay we've blended Gin Gin and clone 3 fruit from the Wallcliffe and Wilyabrup sub-regions of Margaret River. The components of this year's wine come from the Chalice Bridge, Chapman Grove and Summus vineyards. These vineyards have a long history of producing wonderful, fine Chardonnays with all the underlying power we've come to expect from Margaret River .

### Winemaking

Individual machine and hand harvests were crushed, chilled and pressed into tanks for a 3-4 day settling. All batches were then racked and warmed before either going into barrel or tank to undergo wild fermentation. In 2017 a good portion of juice was fermented with light grape solids. The barrel fermented portion was fermented mainly in older oak, we wanted the fruit to shine through and not be inhibited by oak flavours. In contrast to the other Chardonnays in the Flametree range, 50% of the Embers Chardonnay was inoculated for MLF, giving the wine greater softness and texture.

### Tasting Notes

The nose displays nectarine, pear and melon fruits that combine with honeysuckle notes derived from the older oak and lees. The palate is full flavoured with ripe tropical fruits and butterscotch notes from the MLF. Extended lees contact in barrel and tank has added weight and mouthfeel to the palate. A nice cross section of fruit flavours, texture and hints of creamy lees are the hallmarks of our first Embers Chardonnay.

### Technical Specifications

<b>Blend</b>	100% Margaret River Chardonnay
<b>Alcohol</b>	13.0%
<b>Acidity</b>	0.41%
<b>pH</b>	3.48

