



2018 Vintage

2018 was another idyllic vintage in Margaret River. The season began with a nice even budburst after average winter rainfall. A mild spring followed ensuring good flowering and fruit set. A moderate start to summer, with no heat extremes, set up the harvest well with white varieties displaying flavour intensity and bright acidity. There was an abundance of Marri blossom which meant bird pressure was practically non-existent whilst the whites were harvested. In summary 2018 will be remembered as an outstanding, if not great, Margaret River vintage!

Vineyards

The 2018 Chardonnay is a blend from four vineyards, two from the Wallcliffe sub-region, one from Wilyabrup and one from Treeton. The Wallcliffe parcels were from vineyards planted with cuttings from the famous Leeuwin Estate Block 20, This represents around 70% of the total blend. Remaining parcels comprise the highly acclaimed Gin Gin and 95 clones. Fruit was both hand picked (31%) and machine harvested (69%).

Winemaking

A mixture of clean and turbid juice was wild fermented in French oak puncheons (64%) and barriques (36%) using only free run juice. Ferment temperatures were around 18-25 degrees to promote and retain more primary fruit flavours. 30% of the wine was fermented in new oak, with the remainder fermented in second and third use French oak. This year we put 8% of the blend through MLF and stirred the lees every 4-6 weeks. A small percentage was whole berry fermented to provide a nice savoury complexity. The 2018 Chardonnay spent 9 months in barrel before blending, fining and bottling in January 2019.

Tasting Notes

Citrus oil, floral notes, dried pear and grapefruit aromas are well supported by subtle French oak. The palate is textured yet fine, finishing dry and savoury, this is 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	13.4
Acidity	7.3g/L
рH	3.37

