



Flametreewines
MARGARET RIVER

FAMILYTREE WINE CLUB

Benedict

CHARDONNAY 2015



Familytree Range

The Familytree wines are made exclusively for you, our wine club members and are named after people in our family tree and yours. They are “one off” wines from carefully selected batches of fruit that stood out for being unique or interesting in that particular vintage, never to be made again.

Vintage

The 2015 season was a warm one. Hot days followed by unseasonal warm nights and low yields meant picking times were very tricky to get right. The clone 95 and 96 Chardonnay grapes were harvested in late January at around 11 Baume. Early picking was critical in retaining the fresh fruit flavours and fine acid line that is needed for this French Dujon clone wine.

Vineyards

Sourced from a single estate, the Victory Point Vineyard.

Winemaking

After 24 hours refrigeration the handpicked fruit was whole bunch pressed. Cloudy juice was then wild fermented in 500 litre French oak puncheons. Although fermented in 100% French oak, only 20% was new French oak. The Family Tree Chardonnay was left on lees for 10 months and stirred every two months, this was to obtain texture and mould the fruit into the oak.

Tasting Notes

This wine is pale straw with green hues. The nose shows subdued white flowers and yellow fruits with just a hint of mealiness and spice from the small amount of new French oak. These clones are not about fruit intensity or power, rather elegance and texture. Fresh and fine boned, the palate has a tight acid line showing tangy yellow fruits and the freshly squeezed grapefruits. A wonderful example of modern Margaret River Chardonnay with a twist.

Winemaker: Cliff Royle
Alcohol: 12%