



Flametree
MARGARET RIVER

FLAMETREE WINES MARGARET RIVER CHARDONNAY 2011



Grape Variety / Region

100% Margaret River Chardonnay

Winemaking

Turbid juice, the result of whole fruit pressing, was fermented in one third new French oak, the remainder fermented in older French oak. A portion of the wine was wild fermented, whilst the remainder was inoculated with selected Burgundy yeast. The 2011 Chardonnay spent 10 months in barrel with regular stirring before being bottled in February. MLF was blocked; we believe the wine has plenty of texture and balanced acidity therefore adding further texture wasn't something we were looking for.

Tasting notes

The 2011 Chardonnay has a wonderful combination of fruit flavours and structure associated with the cooler southern Margaret River Chardonnays. Dried pear, grapefruit, melon and fig are supported by subtle French oak. The palate is textured and savoury, a result of wild ferment, solids and lees stirring. Drink as a young wine or cellar in the short to medium term.

Analysis

Alcohol: 13.2% v/v, pH: 3.22, Acidity: 6.7g/l

Winemaker: Cliff Royle