



Flametree
MARGARET RIVER

FLAMETREE WINES MARGARET RIVER CHARDONNAY 2012



Grape Variety / Region

100% Margaret River Chardonnay

Winemaking

A mixture of clear and 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 turbid juice was wild fermented, whilst the remainder was inoculated with selected Burgundy yeast. The 2012 Chardonnay spent 9 months in barrel with no stirring before being bottled late December. MLF was again blocked and for the first time the wine received no stirring. In keeping with the theme of making tighter, fresher Chardonnays we believe stirring in warmer years can thicken the wines too much, we believe the wine has enough texture therefore adding further texture with lees stirring wasn't something we were looking for.

Tasting notes

The 2012 Chardonnay has a wonderful combination of fruit flavours and structure associated with 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.

Alcohol: 13.0%

Winemaker: Cliff Royle