



*Flametree*  
MARGARET RIVER

## FLAMETREE WINES MARGARET RIVER CHARDONNAY 2013

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### **Grape Variety / Region**

100% Margaret River Chardonnay

### **Winemaking**

The 2013 Chardonnay was a blend of five vineyards, two from the cooler southern region of Margaret River and three from the Wilyabrup subregion. The 2013 Chardonnay spent 8 months in French oak barrels, a third new. MLF was again blocked and received no lees stirring. In keeping with the theme of making tighter, fresher Chardonnays we believe stirring in warmer years can thicken the wines, we believe Margaret River Chardonnays have enough texture and power, therefore adding further texture with lees stirring or MLF isn't something we're looking for.

### **Tasting notes**

Chardonnay is back in fashion, we currently can't keep up with demand. There's no doubt that the 2013 Chardonnay is a classic Margaret River style. The wine is similar in flavour and structure to the 2012 and 2011 vintages. This 2013 Chardonnay has a wonderful combination of fine fruit flavours and tight structure associated with the new wave of 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 different yeast strains. Drink as a young wine or cellar in the short to medium term. Drink with Seafood over the coming summer months.

**Alcohol:** 13.0%

**Winemaker:** Cliff Royle