



Flametree
MARGARET RIVER

FLAMETREE WINES MARGARET RIVER CHARDONNAY 2010



Winemaking Notes: The 2010 Chardonnay is the first under the new winemaking team of Cliff Royle and Julian Scott, Cliff carved a reputation for making great Chardonnays in his 12 years with Voyager Estate. The 2010 vintage was fantastic for Chardonnay and we're thrilled with this wine. Turbid juice from whole fruit pressing was fermented in one third new French oak, the remainder being older French oak. A portion of the wine was wild fermented whilst the remainder was inoculated with selected Burgundy yeast. The 2010 Chardonnay spent 10 months in barrel with regular stirring before being bottled in February.

Tasting notes: This elegant style Margaret River Chardonnay was made from fruit sourced from the Wilyabrup and Walcliffe subregions of Margaret River. The flavours from these regions combine to create a wine that has all the fruit hallmarks of Wilyabrup with the elegance and structure of Walcliffe. Classic Margaret River Chardonnay fruit flavours of dried pear, grapefruit, melon and fig are supported by subtle French oak.

Alcohol: 13.0% v/v,

Winemaker: Cliff Royle

Cellaring: Drink now as a fresh young wine or cellar up to 8 years to gain bottle aged characteristics.