



Flametree
MARGARET RIVER

FLAMETREE WINES MARGARET RIVER CHARDONNAY 2014

Grape Variety / Region

100% Margaret River Chardonnay

Growing Season

2014 whites are the best for several years, cool nights and a classic long warm summer has resulted in wines with more acid structure and high note aromatics than we've seen in recent vintages. Good moisture in the soil from spring rain, warm days and relatively cool nights has meant that the 2014 whites are full flavoured, have little or no confected characters and have a lovely acid line. Chardonnay is the most consistent variety grown in Margaret River and it has had a great run of success over the past 5 seasons.

Winemaking

A mixture of clear and turbid juice was fermented in a third new French oak, the remainder was fermented in older French oak. A portion of the turbid juice was wild fermented, whilst the remainder was inoculated with selected Burgundy yeast. This Chardonnay spent 8 months in barrel before being bottled in late November. 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 this Chardonnay is a classic Margaret River style. The wine is similar in flavour and structure to the last few vintages. This 2014 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

