



Flametree

FLAMETREE WINES MARGARET RIVER CHARDONNAY 2015

Grape Variety / Region

100% Margaret River Chardonnay

Growing Season

The 2015 whites are the finest and most complex we've seen for several years. A classic long warm summer combined with cool nights and residual moisture in the soil from spring rains has resulted in wines with fine-boned structure, impressive fruit purity and 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. Being an early ripening variety, Chardonnay usually misses the hot conditions that Margaret River can experience in late February and March. We never leaf pluck Chardonnay as we don't want the grapes in direct contact with the harsh afternoon sun. This can otherwise lead to tropical fruit flavours caused by sunburn and wines with a high level of fruit phenolic. We seek clean, fresh flavours in the citrus and stone fruit spectrum.

Winemaking

A mixture of clear and turbid juice was fermented in 35% new French oak, with the remainder in older French oak barriques. A portion of the turbid juice was wild fermented, whilst the remainder was inoculated with selected Burgundy yeasts. The 2015 Chardonnay spent 9 months in barrel before being bottled late in December. In keeping with the theme of making tighter, fresher Chardonnays we don't stir the lees or inoculate for MLF. We believe Margaret River Chardonnays have enough texture and power in most years, therefore adding further texture with lees stirring or MLF isn't something we're looking for in the Flametree style.

Tasting notes

Chardonnay has rightfully made a significant come back over the past couple of years and continues to be a product in strong growth for us. I believe winemakers are handling the wines with more sensitivity and giving greater thought to food and wine matching. This 2015 Chardonnay has a wonderful combination of fine fruit flavours and tight structure associated with the new wave of modern 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. Chardonnay wines can be drunk with a variety of foods from the more full flavoured fish and chicken to the crisper, crunchy array of Aussie seafood options.

Alcohol: 12.5%

Winemaker: Cliff Royle

