

the {SUM}

2018 CHARDONNAY

{ Variety 100% Chardonnay } + { Region Pemberton, Western Australia }

the { SEASON NOTES }

The 2018 was as close to perfect as we have ever seen in Western Australia. Good winter rains and mild early Spring weather allowed the vines to establish healthy canopies and well balanced fruit loads. The mild/sunny weather continued with little in the way of extremes allowing for minimal disease pressure and even ripening and flavour development. A near perfect Autumn enabled picking to occur at optimum flavour and sugar development. We are expecting great things from this vintage.

the { WINEMAKING }

Fruit was harvested in the cool of the night to prevent oxidation and retain flavour. The free run fraction (550L/T) and pressings were treated and fermented separately with the free run fermented at 12-14 degrees C in stainless steel with French Oak staves and the pressings barrel fermented in 3yr old French barriques. All parcels were fined separately then blended according to taste.

the { TASTING NOTE }

This wine is pale straw in colour and displays aromas of stone fruit, ripe pear and melon with subtle vanilla pod and sprinkles of roasted cashew. All of these flavours surround an intense citrus core. The palate is clean with impressive texture: an elegant balance of acidity and fruit intensity with some complexing oak nuances. The flavour profile for this wine allows it to be enjoyed on its own or with a wide range of white meat and/or Asian dishes. Although this wine is best consumed while young and fresh, further complexity will develop over the next 5-7 years.

the { ALCOHOL }

12.3 %

the { PH }

3.03

the { T/A }

6.4 g/L

the { RESIDUAL SUGAR }

<2 g/L

