

the {SUM}

2019 CHARDONNAY

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

the { SEASON NOTES }

The 2019 has been a real roller coaster of a vintage with freak weather events, lower than expected crops and plagues of animals. Winter rains over the Great Southern were steady and provided the vines with good soil moisture which allowed the vine to power on into a dry and mild spring. Frost hit some low lying vineyards in the Frankland River wine growing area hard destroying crops and reducing yields. The weather during the grape ripening into early vintage was more mild than average, with notably colder nights.

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 }

The colour of this wine is pale straw. Aromas of white peaches, apricots, ripe pear and melon with hints of roasted cashews and vanilla dominate the nose. These characters also surround the palate's citrus core. The texture is impressive, the acidity balanced and complexed by oak nuances and intensity of fruit. 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

