

the {SUM}

2020 CHARDONNAY

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

the { SEASON NOTES }

The 2020 was a very high-quality vintage, virtually every pick, throughout the entire region has been approximately 50 per cent down, with some varieties yield being down by 70 per cent. It really has caught all viticulturalists by surprise as by appearance the crops look generally on par with most other seasons. The real difference is in bunch and berry size - they are considerably small. On the upside of that - tiny berries equal lots of intensity and flavour.

In sum, the 2020 fruit will make outstanding wines, but very little of them, making this vintage a very rare one.

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 }

12.6 %

the { PH }

3.03

the { T/A }

6.4 g/L

the { RESIDUAL SUGAR }

<2 g/L

