
••• ESTATE CHARDONNAY 2007

BLEND - 100% Margaret River Chardonnay

TASTING NOTES

Mid straw in colour. The aroma is intriguingly complex and wafts teasingly through flavours of grapefruit and lychee, almond and cashew, sourdough and freshly buttered toast, vanilla and honey. The flavours on the palate are tightly bound upfront with acidity and oak tannin before releasing at the back with tropical fruit and honeycomb flavours.

WINEMAKING NOTES

The fruit for this wine was sourced from our L-block (Gingin clone) Chardonnay (66%) and our South Block (mainly clone 7) Chardonnay (34%). The fruit is hand picked to allow for whole bunch pressing. After a minimal settling, fermentation is carried out in barrel (33% new) using natural occurring (spontaneous) yeasts. Oak subtlety is achieved through the use of high quality French barriques from trusted Burgundian coopers, combined with regular lees stirring (batonnage) and malo-lactic fermentation (MLF). MLF occurs on only select parts of the blend to soften acidity and build complexity and texture. Maturation in barrel varies from nine to twelve months before blending and bottling.

WINEMAKING DATA

Sugar Level at Picking: 12.0 –12.6 Baume Wine pH: 3.31
Wine Titratable Acidity: 8.1 Wine Residual Sugar: 0.81
Alcohol: 13.5 WINEMAKER– Will Shields

ACCOLADES

TROPHY Macquarie 2008 Margaret River Wine Show (Best Chardonnay)
GOLD Macquarie 2008 Margaret River Wine Show
GOLD Royal Melbourne Wine Show 2008
GOLD Wine Show of Western Australia 2009
GOLD Royal Melbourne Wine Show 2009
Silver International Chardonnay Challenge 2009
Silver Macquarie Group Royal Sydney Wine Show 2009
Silver Qantas Wine Show of WA 2008
Silver Margaret River Wine Show 2009
Silver Perth Royal Wine Show 2009
Bronze IGA Perth Royal Wine Show 2008

93/100 Ray Jordan, West Weekend Magazine, Nov 2009

“Runner up to the best estate white award [WA Wine industry awards]. Multi gold and trophy winning wine. Intensely flavoured chardonnay brimming with lively tropical fruits and citrus characters. The cashew and crème brulee is compelling. Palate has a tidy tightness controlled with excellent oak treatment and fine lingering acid. Will continue to improve in the bottle. Good match: seafood risotto.”

★★★★★ James Hallidays 2010 Wine Companion [95/100]

Very toasty bouquet, with grapefruit playing a supporting role; excellent depth of fruit and concentration, with the oak playing a dominant role; a little time will see ample fruit come to the fore. Trophy Winner. Screwcap. 13.5% alc. Cellar to 2015.

93/100 Ray Jordans 2010 Wine Guide

A fine structured intensely flavoured chardonnay brimming with lively tropical fruits and lifted citrus characters. The lively cashew and fresh crème Broulee is compelling. The palate has a tidy tightness that is controlled with excellent oak treatment and fine lingering acid. Will continue to improve in the bottle. Cellar 5 years.

