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WOODLANDS

MARGARET RIVER WINERY



2020 Wilyabrup Valley Chardonnay

2020 will produce excellent wines, albeit in very low quantities. Winter was classic with good rainfall, and spring was generally moderate, however in October there was some significant hail which led to a yield reduction of around 10-20%. Summer was hot and dry, similar to 1980, with almost no rain falling, further reducing yields and concentrating flavours.

Harvest of our Chardonnay was swift – beginning on the 6th of February and completed by the 21st. Once harvested and in the winery, the fruit was sorted and gently destemmed before being pressed. A small portion of this wine was also pressed as whole bunches, which we feel adds finesse.

Fermentation went well without any yeast being added, with some barrels also undergoing malolactic conversion in barrel also. Following fermentation, 60 percent of the wine was transferred to tank, which we believe retains freshness. In November 2020 the wine was all racked together, filtered, and bottled.

The colour of this wine is an intense pale. The nose shows Wilyabrup's classic ripe white peach, toasty barrel ferment notes, as well as hints of pineapple and pink grapefruit. The palate's entry is delicate, with fresh fruit evident but also notes of grilled cashews. The finish is fine and racy, with an almost saline freshness.

This wine will be best enjoyed from 2022 to 2028.

Match with;

Toasted pinza romana filled with porchetta, marinated artichoke hearts, tomatoes and Italian herbs. A splash of EVOO is a must.

Halloumi salad with pine nuts, arugula, drizzled with balsamic glaze.