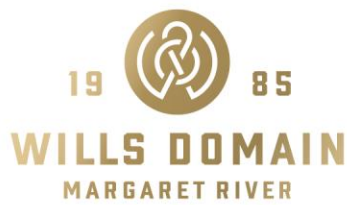


MARGARET RIVER • WA



WILLSDOMAIN.COM.AU

EIGHTFOLD

CHARDONNAY

MARGARET RIVER | 2022

COLOUR Medium straw with a pronounced green tinge

NOSE Mineral and limey with some ripe melon brioche and subtle lemon pith

PALATE Concentrated and fine with a creamy texture. The vibrant acidity provides excellent structure and balance to the creamy juicy mid palate.

WINEMAKING This wine is sourced from the Allan Rock and Wylco vineyards, plus a small percentage from the Wills Domain vineyard blocks seven and thirteen. Picked in the cool of the morning, the fruit was gently destemmed and pressed and settled overnight before being racked to barrel and allowed to ferment naturally. The wine remained on lees in barrel, with minimal batonage for nine months before being racked, fined, filtered and bottled. To preserve the mineral limey style of our Eightfold Chardonnay, only a small percentage went through malo lactic.

FOOD PAIRING Poached or steamed marron, or in a creamy pasta filled with crayfish, shellfish, salmon, tuna, or cod

VINTAGE NOTES 2022 in Margaret River was outstanding. Following a relatively wet winter, the spring was mild with a warm dry summer. Fruit set was even disease pressure low, and the abundance of Marri tree blossom kept bird damage to a very low level.

QUICK NOTES:

VINTAGE: 2022

WINEMAKER: Richard Rowe

GRAPE VARIETY: 100% Chardonnay

BOTTLED: December 2022

GROWING AREA: Margaret River, WA

ALC %/VOL: 12.9% v/v

TITRATABLE ACIDITY: 7.79 g/l

PH 3.24

CELLAR POTENTIAL: Optimum 2026 / Best before 2035

OAK: French oak barriques and puncheons

MATURATION: 9 months

