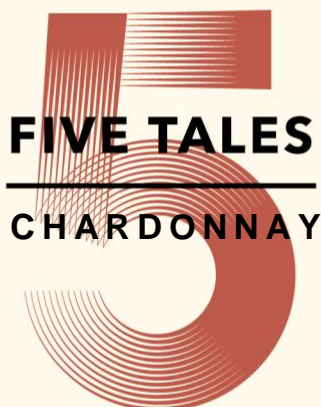




credaro

MARGARET RIVER



FIVE TALES

CHARDONNAY

COLOUR

Pale straw colour with a green hue.

NOSE

A fragrant bouquet of white flowers, nectarine and pear with underlying cashew and citrus notes. A flinty savouriness adds to the intrigue of the wine

PALATE

The palate is medium-full bodied with stone fruit and fresh citrus flavours and creamy biscuit characters from lees influence. Subtle oak sweetness adds to the richness and length of the palate. The wine has an elegant, refined structure and finishes with fine mineral acidity.

WINEMAKING

Our chardonnay fruit comes from three vineyards, one is from our Wilyabrup Vineyard, Metricup, and Carbunup Vineyards. The fruit whole berry pressed in the cool of the early morning to keep vibrancy and fruit flavour. The fermentation for this wine occurred naturally with indigenous yeasts i.e., "wild" fermented. No acid or fining agents were added to the wine during production whatsoever. All barrels had SO₂ added immediately post fermentation with no MLF allowed to occur. The lees were stirred monthly, and the wine was matured for four months in oak. All the barrels used were French with a mixture of barriques (225L) and larger format oak (300-500L). Approximately 10% of the oak was new with the remaining made up of older French barriques.

VINTAGE NOTES

It was a cool and wet start to the season through spring, with rainfall double the long-term average in November. La Niña created a strong cyclone season in Western Australia in February and March, resulting in unusual warm and moist conditions for the south-west. A major rain event a week after Easter all but closed the door on Vintage 2021. Disease pressure from Botrytis was a major risk throughout the season. Astute vineyard management and a more northerly vineyard base allowed us the opportunity to pick all fruit at an optimum time

QUICK NOTES

VINTAGE

2021

WINEMAKERS

Trent Kelly

GRAPE VARIETY

Chardonnay

BOTTLED

July 2021

GROWING AREA

Margaret River

ALC %/VOL

12.5% v/v

TITRATABLE ACIDITY

8.0 g/L

PH

3.26

CELLAR POTENTIAL

Up to 10 years

OAK

French oak

MATURATION

4 months on lees



ONE FAMILY
TWO COUNTRIES
THREE ITALIANS
FOUR GENERATIONS
FIVE VINEYARDS