

2022 G1-10 Chardonnay

Estate grown from the spectacular hillside vineyard in the Ferguson Valley of the Geographe wine region, fruit is sourced from the Victoria "gingin clone" block planted in 1995 and the Robba block which was planted in 2013 with the Burgundian clone 76.

The Victoria block highlights why the hills of the Ferguson Valley are so intriguing. Different aspects and unique soil profile of typically deep layers of ironstone gravelly loam, within the two blocks there exists distinctive characters.

Full flavoured, complex and textural, yet still lively and refreshing with refined tight grain french oak offering backbone support. Winemaking exudes minimalist technique to allow expression of site.



Winemaking

VarietyChardonnay 100%RegionGeographe 100%

 Alcohol
 13.5%

 PH
 3.29

Total Acidity 7.1 grams per litre

Fermentation A combination of hand picked, whole bunch pressed and machine harvested fruit, allowed to

proceed directly to ferment with wild and cultured yeast in French oak barriques. After fermentation, the wine is assessed for fruit purity and lees complexity, and winemaking is then tailor made on a barrel by barrel basis, with each having

its own identity.

Tasting Note/Flavour Profile

Bright straw in colour. Lifted citrus, white peach, lemon blossom and almond with intriguing complex elements of fine French oak.

A precise palate of harmonious oak teamed with intense stone fruit, citrus and flint like palate, with a long flowing texture leading to fine acidity and spiced oak nuances.

Cellaring

Drink up to 10 years.

