



JUNIPER

Cornerstone Wilyabrup Vineyard Chardonnay 2023

Vintage

Average rains over winter & spring with cool cloudy conditions caused. Summer was warm with no heat spikes & was very dry, perfect for berry development. A particularly strong vintage for Chardonnay

Fruit Source

74% Clone 95 & 26% Gingin hand-picked at 11.6 °Bé on 23rd February 2023 from unirrigated vines planted in 1984

Colour

Pale straw, clear & bright

Nose

A riot of activity on the nose, grilled hazelnut, chipped flint & a hint of nougat, overlay pure nectarine flesh & sweet orange citrus

Palate

A medium-bodied wine of beautiful poise; the natural acidity carrying the fine mealy texture long on the palate. Juicy citrus, oyster shell, sea spray & white grapefruit are all at play in this moreish wine

Winemaking

On arrival at the winery, the fruit was chilled overnight & then gently whole bunch pressed straight to 228L Burgundy barrels (of which 35% were new) allowed to undergo a wild ferment. Early discretionary lees stirring was carried out & malolactic fermentation was blocked. The wine was aged for nine months. After a rigorous barrel selection, the wine was blended, filtered, but not fined & bottled on 8th December 2023

Technical Analysis

Alc: 12.5% pH: 3.09 T/A: 6.9g/L

Food Suggestion

Za'atar salmon & tahini, or sesame-crusted feta with black lime honey syrup

Cellaring

Drink to 2036

This wine is vegan friendly