

CALM BEFORE THE STORM CHARDONNAY 2023



HARVEST DATE:
21 February 2023

HARVEST DATA:
11.88°Be

YIELD:
Chardonnay – 5.40 t/ha

BLEND:
100% Chardonnay

BOTTLING:
12 December 2023

VINTAGE:

A late start to the 2023 season in Wilyabrup saw budburst delayed by two weeks after a cool, wet winter. Spring stayed mild, stretching out flowering and leading to strong fruit set. Warm, dry conditions through summer, with steady ocean breezes, kept ripening on track. Cool nights in February helped the Chardonnay retain fresh acidity while reaching full flavour. Harvest ran slightly later than usual, bringing in fruit with excellent balance. The result is a Chardonnay with bright citrus notes, crisp acidity, and a clean, structured finish – a strong reflection of the season's even, steady growing conditions.

VINIFICATION:

Hand-picked from our single vineyard in Wilyabrup, the Chardonnay was chilled overnight and gently whole-bunch pressed. After settling, the juice was transferred to barrel for fermentation in 40% new French oak. No malolactic fermentation was allowed, keeping the acidity fresh and tight. Aged on lees for 10 months, building texture and depth while retaining precision.

ANALYSIS

Alc – 12.0%
TA – 6.80
pH – 3.13

TASTING NOTES:

IWSC:

"Exquisite notes of white grapefruit and lemon balm greet the senses, leading to a palate rich with fleshy citrus acidity and hints of butterscotch and spice. Lingering finish. A showstopper."

