



# credaro

MARGARET RIVER

1000 CROWNS

CHARDONNAY



#### COLOUR

Pale green/yellow with green hue

#### NOSE

Lifted vibrant white blossom and nectarines with brioche elements. Hints of toasted cashew with saline, savoury spice, and lovely slate stone

#### PALATE

Vibrancy and tightness are the key! The palate is full bodied with stone fruit, white blossom, and slatey/saline influence with a creamy rich mid palate texture. Subtle oak sweetness adds to the richness and length of the palate. A fine saline acidity gives the wine depth and length, adding to the rich white blossom, chewy oak finish.

#### WINEMAKING

Our finest Chardonnay fruit comes from two vineyards, one is from our Wilyabrup vineyard, and the other is a stunning north facing slope located in Metricup. The fruit was carefully hand-picked and whole bunch pressed in the cool of the early morning, in small two to three tonne batches. 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 SO<sub>2</sub> added immediately post fermentation with no MLF allowed to occur. The lees were stirred monthly, and the wine was matured for eight months in oak. All the barrels used were French with the barrel selection coming from 225Lt barriques. Approximately 30% of the oak was new with the remaining two thirds made up of one and two-year old barrels.

#### VINTAGE NOTES

The growing season started for vintage 2022 cool and wet. This gave plentiful ground moisture for the vines to thrive, but the cooler weather slowed the growth in some varieties. Come summer did things heat up! This pushed the vines along. The sheer numbers of days of extreme heat were a challenge for the region to manage. Vintage 2022 started a little later than expected but that just compressed the white vintage, it came hard and fast. Balancing grape ripeness and keeping things fresh was the key.

#### QUICK NOTES

##### VINTAGE

2022

##### WINEMAKERS

Trent Kelly

##### GRAPE VARIETY

100% Chardonnay

##### BOTTLED

November 2022

##### GROWING AREA

Margaret River

##### ALC %/VOL

12.5 % v/v

##### TITRATABLE ACIDITY

7.9 g/l

##### PH

3.30

##### CELLAR POTENTIAL

15 years +

##### OAK

30% New French oak

##### MATURATION

8 months