

Battles

2024 BURNSIDE MARGARET RIVER
CHARDONNAY

Winemaker: Lance Parkin
Varietal Breakdown: Chardonnay (100%)
Geographical Indicator: Margaret River
Sub region: Burnside

Production : 80 dozen

Technical Analysis: Alcohol: 13.0%, pH/TA: 3.29/7.8

TECHNICAL ANALYSIS

VINEYARD

Ellens Ridge vineyard in the Burnside sub region of Margaret River, with soils of loam over deep gravel. Vines are twenty five years old with cane prune training. The vines are naturally balanced and this block is generally medium to low yielding. The fruit comes from western part of the vineyard with North/South facing rows that have great finesse, yet power in the fruit. A stand of trees along the western edge of the vineyard offers good protection from severe sea breezes and the afternoon sun. The vineyard is in the middle zone of Margaret River so the wine has finer definition and tension.

VINTAGE

2024 was an exceptionally warm vintage in Margaret River. The season started with a warm spring and virtually no rain fell during the growing season. This brought on an early start to the ripening period, which remained hot and dry until harvest in late January. Despite the warmer season the vines remained in good health and vine canopies provided good fruit shading to minimise excessive fruit exposure.

WINEMAKING

The fruit was handpicked, sorted by hand, and whole bunch pressed for gentle extraction of the juice. The Chardonnay was pressed directly into 30% new oak along with one to four year old seasoned barrels. Spontaneous fermentation was allowed by indigenous yeast followed by natural, partial malolactic fermentation, to provide depth and complexity to the palate and aromatics. The wine was matured in oak for 9 months on lees, before a barrel selection was carried out to determine the most complex and characterful barrels. In all, three barrels were chosen that met the standards for the Burnside release. The wine had minimal fining and filtration to provide natural character and texture.

WINE DESCRIPTION

Appearance: Bright, medium lemon
Nose: Clean and pronounced aromas of nectarine and white flowers with hints of lime and some funky flint and nougat notes. There are complexing notes of cinnamon, cashew and cream from time spent in oak.
Palate: The 2024 Burnside Chardonnay has a medium bodied palate that has elegance and texture, imparted through lees stirring during time spent in barrel. There is a nice interplay between the acid spine, cheese rind and stonefruit flavours before a lingering saline finish.