



DOMAINE NATURALISTE

BY BRUCE DUKES

Margaret River

Discovery Range 2020 Chardonnay

91pts James Suckling *"Bright and fresh, this has aromas of lemon and peach in a fruit-focused style. The palate holds a vivid line of stone-fruit and tropical-fruit flavors that finish tautly, thanks to bright, fresh acidity. Drink now. Screw cap."*

A verve expression of our cool climate Chardonnay from the pristine south of Margaret River. Chardonnay is harvested at moderate ripeness to retain freshness and natural balance.

The embodiment of spring, perfume, texture, delicacy and personality.



Food matching

Chicken | veal | fish | fresh air

Maturation

Seven months in French oak sur lie.

Winemaking

Pristine Chardonnay fruit and respectful winemaking. Fermentation and maturation in mainly seasoned French oak, which adds complexity and generosity of texture without compromising the purity of aromatics or flavor.

Cellaring Potential

Very attractive in youth, however will mature gracefully

Harvested

12th February 2020

Growing Season

A perfect growing season characterised by generally warm and dry conditions from start to finish. Low disease pressure meant fruit could be picked based solely on the perfect balance of natural acidity and pure fruit expression. One of the great years for white and rosé wines.

Alcohol

13.5 % by Vol | 8.0 Standard Drinks