



MARRON CREEK
WINE CO.

Organic

2018 Chardonnay

A modern fresh style made from organically grown fruit in the Frankland River region of the Great Southern. 2018 was marked by a long mild and dry summer that resulted in a fantastic harvest for Chardonnay. The wine is wild fermented and aged for 8 months in 500l French oak barrels. A lovely bright straw colour with hints of oak, cashew and almond meal. This is balanced with peach and nectarine and a touch of mandarin peel and yellow florals. Fresh zippy acidity runs across the palate. The wild yeast ferment adds a nutty texture and waxy mouthfeel. Melons, lemons and nectarines bring a good energy to the very fleshy concentrated palate.



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