

CHARDONNAY 2020

2020 Vintage

2020 was an impressive vintage featuring low yields and fantastic fruit quality. Fruit development was early following a warm start to spring; this continued into fine, sunny, dry conditions throughout the summer months. Warmer conditions combined with lower yields, brought about an early start to harvest. The region experienced minimal bird pressure early in the season due to the timely arrival of native Marri blossom.

Vineyards

The 2020 Flametree Chardonnay is a blend from four vineyards, two from the Wallcliffe sub-region, one from Karridale and one from Treeton. The Wallcliffe and Karridale parcels were from vineyards planted with cuttings from the famous Leeuwin Estate Block 20, This represents around 80% of the total blend. The remaining parcel was the highly acclaimed Gin Gin clone. We chose to work with Chardonnay vineyards planted on well drained gravel loam soils on southerly facing hills that avoid the harsh afternoon heat. Fruit was both hand picked (35%) and machine harvested (65%).

Winemaking

A mixture of clean and turbid juice was 100% wild fermented in French oak puncheons (56%) and barriques (44%) using only free run juice. Ferment temperatures were around 18-25 degrees to promote and retain primary fruit flavours. 25% of the wine was fermented in new oak, with the remainder fermented in second, third and fourth use French oak. This year we put 20% of the blend through MLF and stirred the lees every 4-6 weeks. A small percentage of the blend was whole berry fermented to provide nice savoury solids complexity. The 2020 FT Chardonnay spent 10 months in barrel before blending, fining and bottling.

Tasting Notes

Citrus oil, floral notes, dried pear and grapefruit aromas are well supported by subtle French oak. The palate is textured yet fine, finishing dry and savoury; this is a direct result of wild ferments with turbid juices. Drink as a young wine or cellar in the medium term. A classic cooler vintage Margaret River Chardonnay that drinks well now or can be cellared in the short to medium term. Perfect with crunchy seafood.

Technical Specifications

Blend 100% Margaret River Chardonnay

Alcohol 13.4

Acidity 7.3

pH 3.24

