



# credaro

## MARGARET RIVER

# KINSHIP

## CHARDONNAY



### COLOUR

Pale yellow with green hue.

### NOSE

A fragrant bouquet of white flowers, nectarine and pear with underlying cashew and citrus notes. Lovely toasty oak florals help lift to white flower bouquet.

### PALATE

The palate is medium-full bodied with stone fruit, white blossom and zesty citrus flavours with creamy biscuity characters from lees influence. Dense oak sweetness adds to the richness and length on the palate. The fine mineral acidity gives the wine depth and length adding to the rich white blossom, chewy oak finish. A pure and pristine palate of Margaret River Chardonnay

### WINEMAKING

Our chardonnay fruit comes from two vineyards, one is from our Wilyabrup Vineyard and the other is a stunning north facing slope located in the area of Metricup. The fruit was carefully hand-picked and whole bunch pressed in the cool of the early morning, in small 2-3 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 fortnightly/monthly, and the wine was matured for eight months in oak. All of the barrels used were French with a mixture of barriques (225L) and larger format oak (500L). Approximately 40% of the oak was new with the remaining made up of one and two-year old barrels.

### VINTAGE NOTES

We enjoyed an early start to the season in January, with warmer than average spring temperatures evolving into the perfect summer growing conditions. A dry growing season led into lower-than-average yields, but this has resulted in exceptional fruit that shows divine concentration of aromas and flavours. A lovely Marri Blossom kept the birds at bay, leaving the fruit in exceptional condition to be picked at its optimum

### QUICK NOTES

#### VINTAGE

2020

#### WINEMAKERS

Trent Kelly

#### GRAPE VARIETY

Chardonnay

#### BOTTLED

27<sup>th</sup> November 2020

#### GROWING AREA

Margaret River

#### ALC %/VOL

12.5 % v/v

#### TITRATABLE ACIDITY

8.5 g/l

#### PH

3.18

#### CELLAR POTENTIAL

15+ years

#### OAK

40% French new oak

#### MATURATION

8 months