

**DOMAINE NATURALISTE** BY BRUCE DUKES

Margaret River

## **2020 FLORIS Chardonnay**

**93pts James Suckling** "This has impressive peach aromas, in a rich and ripe style that really flexes the power and character of Margaret River chardonnay."

Floris is a modern and engaging expression of our local clone into wine. This style is a coevolution of Modern Australian food and wine culture, which has great emphasis on balance, freshness and hedonistic pleasure. Floris exhibits delicate textures and floral notes reminiscent of white jasmine flowers.

| Food matching       | Chicken with sage butter   veal   olives  |
|---------------------|---|
| Variety             | Gin Gin clone Chardonnay  |
| Maturation          | Fermented and matured in 1/3 new 228L<br>French oak barriques for 10 months. The<br>wood is primarily from the Vosges and Allier<br>forests.  |
| Winemaking          | Restricted malo-lactic fermentation,<br>battonage fortnightly to add complexity and<br>texture through "sur lie" whilst retaining<br>purity of character and freshness.   |
| Cellaring Potential | Attractive in youth with up to 5 years maturation   |
| Harvested           | 19 <sup>th</sup> February 2020  |
| Growing Season      | A perfect white growing season, characterized<br>by generally warm and dry conditions from<br>start to finish. Low disease pressure meant<br>fruit could be picked purely based on the<br>perfect balance of natural acidity and pure<br>fruit expression. One of the great years for<br>white wines. |
| Alcohol             | 12.5%by Vol   7.4 Standard Drinks   |

