



CAPE LANDING

MARGARET RIVER

2019 BLACKWOOD CHARDONNAY

Cape Landing's Blackwood series of limited production premium wines represent the pinnacle of viticulture and the very best of wine making at Cape Landing. The finest parcels of fruit from each vintage are hand-picked, selected from individual vines, each distinguished by clone, aspect, soil and overall fruit quality from our Calgardup Road vineyard.

TASTING NOTES

COLOUR

Light green with subtle yellow tones.

BOUQUET

White pear, brioche, freshly squeezed lime and crushed granite.

PALATE

Fine and lean, natural acidity and pure fruit tannins deliver flavours and textures of grapefruit pith, slate and assorted stone fruits, an utterly focused finish of bristling intensity with subtle tones of creamy French oak.

WINEMAKER'S NOTES

The fruit for our Blackwood Chardonnay is hand-harvested at first light and whole-cluster pressed straight to ferment in carefully selected Burgundian French Oak barriques, 35% of which are new. Natural solids are retained and incorporated into the juice so as to harness and express every bit of aromatic, textural and structural character. After a long cool ferment, the wine is aged over light lees for a further 10 months in French Oak, 40% of which were new, with fortnightly bâtonnage adding to inherent textural weight and palate concentration. After aging the wine is blended, lightly fined and filtered before bottling.

TECHNICAL DETAILS

VARIETALS	100% Chardonnay
ALCOHOL	12.8%v/v
CELLARING POTENTIAL	15+ years
HARVESTED	8 March 2019
OAK	Aged in French Oak for 10 months, 40% new
TA	7.45g/l
pH	3.10
RESIDUAL SUGAR	1.71g/L
BOTTLED	19 February 2020
PACKED	wood cases May/June 2020
VINTAGE DESCRIPTION	The 2019 vintage in Margaret River was challenging but ultimately successful. Spring was slow and cool, and summer moderate with reduced strong solar days and restricted wet weather. The absence of Marri Blossom, following the failure of many native tree species to flower, led to late season bird and bee pressure, and extensive netting to preserve fruit. Late, warmer, conditions prior to vintage produced fruit of superb quality despite lower than average yield.

