2017

Chapman Grove Estate

Winemakers Selection

*Reserve Chardonnay*

Vineyard: Chapman Grove Vineyard

Vineyard blocks: Estate Grown – Blocks 8 & 10

Region: Margaret River (Rosa Glen)

**Vintage conditions:**

2017 has been a quality season for both red and white varieties. The 2016 winter was relatively dry and warm, somewhat uncharacteristic for the southern end of Margaret River. The growing season was dry, with some rains in mid January, creating slight disease pressure later in the season. Generally the growing season was slightly warmer than normal, with night temperatures being cooler than average, which served to promote a slow even ripening.

**Viticulture:**

Blocks 8 & 10 are planted with rows running north south on an easterly slope.

These blocks were machine picked cold in the early cold hours in mid - February, at 12.5°Be.

Grapes were de-stemmed directly to press with free run and pressings being kept separate.

Part of the juice was inoculated with a cultured yeast strain on staves, and the other left to ferment spontaneously in barrels with natural vineyard yeasts. To produce a fine crisp acid style the wine did not go through malo lactic fermentation.

After fermentation both parcels were left on gross lees, stirred periodically until bottling in December.

**Tasting notes**

Colour:

Pale straw with a subtle green tinge.

Nose:

Is lifted with concentrated melon and limes, and subtle overtones of cedary oak.

Palate:

Is crisp and lively with a lovely fine persistent acidity forming the backbone of the wine; the mid palate is fleshy and soft which has benefited from time on yeast lees. This is a lovely tight crisp wine with a lovely mid palate generosity.