



# credaro

MARGARET RIVER

## 1000 CROWNS

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 and fresh citrus flavours and creamy biscuit characters from lees influence. Subtle oak sweetness adds to the richness and length of the palate. The wine has an elegant, refined structure and finishes with fine mineral acidity.

#### WINEMAKING

Our finest 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 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 (300-500L). Approximately 30% of the oak was new with the remaining two thirds 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 lead 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

100% Chardonnay

##### BOTTLED

July 2020

##### GROWING AREA

Margaret River

##### ALC %/VOL

12.5 % v/v

##### TITRATABLE ACIDITY

8.2 g/l

##### PH

3.25

##### CELLAR POTENTIAL

10 years +

##### OAK

French Oak

##### MATURATION

4 months