

RAGS TO RICHES

CHARDONNAY MARGARET RIVER 2023

COLOUR

Pale straw

AROMATICS

Vibrant aromas of citrus, peach, and grapefruit.

PALATE

Flavours of lemon curd and nougat are carried along by subtle oak tannins and natural acidity.

WINEMAKING

Harvested in the cool hours of early morning and gently crushed/pressed at the winery upon receipt. The juice was settled and racked in a tank with a high percentage of solids for fermentation. Inoculation with an aromatic yet complex yeast strain and cool fermentation temperatures. Fermentation in a combination of stainless steel and French oak barriques. Post-fermentation, regular bâtonnage to build flavour. After six months of maturation, the wine was blended, lightly fined, and filtered in preparation for the bottle.

VINTAGE NOTES

A slightly longer than normal vintage but very fulfilling. Peak dry weather conditions with the absence of any significant climatic events or disease pressure created conditions for a mild season, ideal for gentle, consistent ripening across all varieties. The fruit for this wine is from Northern Margaret River, Gin Gin clone and exhibits powerful fruit intensity with balanced natural acidity.

WINEMAKING DATA

GEOGRAPHICAL INDICATION | Margaret River

CELLAR POTENTIAL | Drink now or cellar for up to 5 years

OAK/MATURATION | French Oak – 6 months

ALC% VOL | 13.2%

STANDARD DRINKS | 7.7

