



TSR

Chardonnay 2020

Frankland River Western Australia

COLOUR

Bright pale straw.

NOSE

Vibrant aromas of fresh citrus, white nectarine and floral spice

PALATE

Zesty ripe grapefruit, white peach with subtle flint and nougat flavours. Fresh and mouth filling volume with silky texture and salivating acidity to finish.

WINEMAKING

Gingin clone Chardonnay from the estate's block 7 was machine harvested in the cool hours of the morning. Gently pressed to French oak (10% new) and older oak with some juice solids. A combination of wild and Inoculated yeast and cool fermentation with occasional lees stirring to build texture and mouthfeel. Maturation for 9 months before blending and bottling.

FOOD PAIRING

Grilled dhufish with lemon butter sauce and summer leaf salad

VINTAGE NOTES

A dry growing season throughout the Great Southern resulted in significantly lower yields across all varieties. The warm conditions and continued low rainfall thru the ripening period created very low disease pressure. The result was one of the earliest vintages on record which produced small bunches of high- quality fruit with concentrated flavours and intensity.

QUICK NOTES

VINTAGE 2020

WINEMAKERS *Liam Carmody, Guy Lyons*

GRAPE VARIETY 100% *Chardonnay*

BOTTLED *22nd October 2020*

GROWING AREA *Frankland River,
Western Australia*

ALC 13% /

TITRATABLE ACIDITY 7.69 g/l

PH 3.18

CELLAR POTENTIAL 1-3 years

OAK *French*

MATURATION 9 months



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