



EMBERS CHARDONNAY 2019

2019 Vintage

The 2019 growing season began with a late budburst after a relatively cold winter. The cool, windy spring that followed resulted in some uneven flowering and fruit set before some fine but mild weather got vintage underway. There was a lack of Marri blossom leading up to and during harvest which meant that bird-netting absolutely vital this season. In summary 2019 was a variable season that required good vineyard management but resulted in some wonderful fruit regardless.

Vineyards

For the 2019 Embers Chardonnay we have sourced predominately Gin Gin clone and a small amount of clone 5 from the Wallcliffe, Karridale and Wilyabrup sub-regions of Margaret River. These sub-regions have a long history of producing wonderful, fruit driven Chardonnays with all the underlying power and finesse we have come to expect from Margaret River. Our preference is for Chardonnay vineyards with well drained gravel loam soils on southerly facing hills that avoid the harsh afternoon heat.

Winemaking

Individual harvests were crushed, chilled and pressed into tanks for a short settling. All batches were then racked and warmed before going into barrel to undergo wild fermentation. Some batches were fermented with higher grape solids to promote a savoury element in the overall blend. All batches were barrel fermented in 4-5 year old puncheons or barrels, we wanted the fruit to shine through and be supported by very subtle oak influence. In contrast to the other Chardonnays in the Flametree range, 80% of the Embers Chardonnay was inoculated for MLF, giving the wine greater softness and texture.

Tasting Notes

The nose displays nectarine, pear and melon fruits that combine with honeysuckle notes derived from the older oak and lees. The palate is full flavoured with ripe fruits and butterscotch notes. Extended lees contact in barrel and tank has added weight and mouthfeel to the palate. A nice cross section of fruit flavours, texture and hints of creamy lees are the hallmarks of a very strong 2019 Chardonnay vintage. Perfect for current drinking or short term cellaring

Technical Specifications

Blend	100% Margaret River Chardonnay
Alcohol	13.0%
Acidity	6.60g/L
pH	3.36

