

DOMAINE NATURALISTE

BY BRUCE DUKES





Flagship Range 2020 ARTUS Chardonnay

97 pts James Halliday "Cloudy juice ex whole bunch pre ferment, mlf, and the gingin clone all help create a wine of stellar complexity and length......Drink to 2029."

94 pts James Suckling

Artus is an artistic translation of our local Gin Gin clone into wine. It is a provocative, complex and textural wine exuding the seductive spirit of "old world" chardonnay. Artus is a juxtaposition of white pear studded with spice, almond meal, brioche and a hint of struck match. The zesty and succulent acidity focuses flavours reminiscent of toasted hazelnuts and white peach.

The vines have been managed to allow only dappled light into the fruiting zone. This promotes flavor development, low tannins and bright levels of natural acidity. The fruit is farmed in the cool southern end of Margaret River. The tiny 100g Gin Gin clusters are hand harvested at first light to preserve freshness of fruit.

Food matching	Roast free range chicken salmon smoked butter on sourdough
Variety	Gin Gin clone Chardonnay
Maturation	40% new 228 L medium toast French oak Barriques Vosges and Allier for 10 months.
Winemaking	Cloudy juice hand picked fruit whole-cluster pressed wild yeasts full malo-lactic fermentation sur lie. Artus creates its own story.
Cellaring	Attractive In youth up to 8 years maturation.
Harvested	21st February 2020
Growing Season	A perfect growing season characterised by generally warm and dry conditions from start to finish. Low disease pressure meant fruit could be picked based solely on the perfect balance of natural acidity and pure fruit expression. One of the great years for white and rosé wines.
Alcohol	13.5% by Vol 8.0 Standard Drinks