

ROCKY ROAD

MARGARET RIVER



2020 CHARDONNAY

Tasting Note

All the hallmarks of Margaret River chardonnay leap from the glass: nectarine, citrus oil and orange blossom abound. The palate delivers both freshness and complexity with a saline acidity complementing more complex notes of brioche dough and toasted almonds. Fermentation and aging for 8-months on fine lees in a combination of French oak barriques and large format casks provide depth and palate length to this flavourful wine yet retaining brightness and freshness.

Vintage Report

We were blessed with near perfect growing conditions in Margaret River. A warmer than usual Spring, a dry, sunny Summer and cool nights. Significant diurnal temperature variations meant perfect ripening conditions across all of our dry grown vineyards. No disease and virtually no bird pressure (particularly at the start of harvest) meant we were able to pick beautifully clean fruit at ideal ripeness and flavour levels ... a real treat for our winemaking team. The only downside was exceptionally low yields across all varieties. Our dry farmed vineyard responded to the drier seasonal conditions by producing tiny and light bunches with small berries. Consequently, the fruit

has incredible concentration and phenolic ripeness yet retaining a lovely natural acidity.

Winemaking

Grapes sourced from our younger vines, as well as some trusted growers in Southern Margaret River were harvested in the cool hours of the morning. The fruit was whole berry pressed and the juice transferred directly to large format oak casks and 1-2 years old barriques for fermentation. Post ferment, the wine was sulphured to prevent MLF, but left on lees for an extended several months to achieve texture and further complexity. Our Rocky Road Chardonnay was blended in Spring and bottled in December 2020.

District of Origin

100% Margaret River

Grapes

100% Chardonnay

Analysis

Alc 12.4%

