

# *miles from nowhere*

**MARGARET RIVER**

## 2020 CHARDONNAY

**Appellation:** Margaret River

**Varietals:** Chardonnay

**Closure:** Screw cap

**Alcohol:** 13.6%

**Winemaking notes:** Our 2020 vintage started two weeks early, this was due to the warm summer season leading up to vintage and these conditions carried on through the ripening stages. Harvest began early February during the cool nights when we brought in the majority of the prestigious Gingin clone

To avoid any harsh phenolics, each parcel of Chardonnay was de-stemmed and fermented in stainless steel tanks at low temperatures to retain the freshness and purity of the fruit. The juice was inoculated with individual strains of yeast to add wine structure, mouth feel and complexity. Addition of fine grained French oak aids during fermentation helped create an integrated oak profile.

**Oak:** 3 months.

**Cellaring:** 3 years.

**Appearance:** Pale green with a straw tinge

**Nose:** The nose delivers a lovely complexity of white flowers, juicy nectarine and white peach and hints of lemon.

**Palate:** This textural wine brings a creamy combination of fleshy white peach, lemon curd and pear. Careful oak integration and battonage has resulted in a creamy palate and a tight lemon acidity to finish.

**Food Pairing:** Fish pie, salmon fish cakes or a mild chicken curry.

**Allergens:** Contains Sulphites. Fined with the aid of fish and skim milk products. Traces may remain.

