

# *miles from nowhere*

**MARGARET RIVER**

## **BEST BLOCKS 2017 CHARDONNAY**

**Appellation:** Margaret River

**Varietals:** Chardonnay

**Closure:** Screwcap

**Alcohol:** 13.2%

**Winemaking notes:** The fruit was harvested on the 18th of February in the cool hours of the morning from a premium vineyard near Cowaramup. A portion of the juice was transferred directly to new French oak barriques for “natural fermentation”. The balance was inoculated with a yeast strain isolated from Burgundy to enhance mouth feel and complexity. The wine was matured on yeast lees with partial malolactic fermentation and regular battonage. Barriques were individually tasted and selected for the final blend. Once blended the wine received a light fining with isinglass before being prepared for bottle.

**Oak:** approx 6 months

**Cellaring:** Drink now or cellar for upto 3 years.

**Appearance:** Pale green with a straw tinged hue

**Nose:** Lifted intense varietal characteristics of white peach, apricot and nectarine. The bouquet has flinty with aromas of these stone fruits with a hint of lemon which are complimented with nutty, biscuit oak characters.

**Palate:** The palate expresses a purity of good fruit with flavours of crisp nectarine hints of apricot and lemon curd. Careful oak integration through gentle stirring on yeast lees has resulted in a desirable rich and creamy palate. A generous finish of hazelnuts, nougat and with a tight lemon acidity to keep the many layers of flavour together in a seamless finish.

**Food Pairing:** Creamy seafood and mushroom risotto.

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



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