

miles from nowhere

MARGARET RIVER

BEST BLOCKS

2018 CHARDONNAY

Appellation: Margaret River

Varietals: Chardonnay

Closure: Screwcap

Alcohol: 13.4%

Winemaking notes: Fruit was harvested mid 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”. Whilst a very small portion of the blend was also fermented on skins for 3-4 days before being pressed by hand to oak. The balance was inoculated with a yeast strain isolated from Burgundy. This yeast was chosen to enhance the varietal characters of the fruit and add complex fermentation characters such as fresh almond, hazelnut and toasted bread. The wine was matured on yeast lees with partial malolactic fermentation and regular battonage. Barriques were individually selected for the final blend. Once blended the wine received a light fining with skim milk before being prepared for bottle.

Oak: 12 months

Cellaring: Drink now or cellar for up to 3 years.

Appearance: Pale green with a hint of straw hue.

Nose: Lifted intense varietal characteristics of white peach, apricot and nectarine along with fresh citrus, the fruit is complimented with nutty, toasty oak characters.

Palate: The palate expresses purity of fruit with flavours of crisp nectarine and hints of apricot. Careful oak integration through gentle stirring on yeast lees has resulted in a desirably rich and creamy mouthfeel with flavours of hazelnut and nougat. Shows structural phenolics which are held together with a tight lemon acidity, providing a persistent 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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