

miles from nowhere

MARGARET RIVER

2019 CHARDONNAY

Appellation: Margaret River

Varietals: Chardonnay

Closure: Screw cap

Alcohol: 13.2%

Winemaking notes: The majority of this blend comes from northern Margaret River sites and most of this material is the prestigious GinGin clone.

Individual parcels of chardonnay fruit were destemmed then lightly pressed to avoid extracting any harsh phenolics from the grape skins or seeds. Following settling, a portion of the juice was racked to French oak for fermentation while the rest remained in stainless steel tanks. The individual batches were inoculated with yeast strains isolated from Burgundy and Portugal selected to enhance fruit aromas, wine structure, mouth feel and complexity. Post alcoholic fermentation the wine received regular stirring or battonage to produce a wine that is creamy and viscous in texture.

Oak: 6 months.

Cellaring: 3 years.

Appearance: Pale green with a straw tinge

Nose: The nose presents an impressive amount of varietal character which is fresh yet complex. The bouquet is flinty with aromas of melon and stone fruit and a hint of lemon. These are complimented with nutty, biscuity oak characters.

Palate: Great fruit purity. Flavours of crisp nectarine, hints of apricot and lemon curd. Careful oak integration and battonage has resulted in a creamy palate and a tight lemon acidity to finish.

Food Pairing: Warm chicken salad with peach, mango and macadamia nuts.

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

