



*miles from nowhere*  
MARGARET RIVER

**BEST BLOCKS**  
**CHARDONNAY 2019**

**Appellation:** Margaret River

**Alcohol:** 13.5%

**Winemaking notes:** The best blocks of Chardonnay fruit were harvested to produce this limited production. 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. 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 tasted and selected for the final blend. Once blended the wine received a light fining with skim milk before being prepared for bottle.

**Oak:** 12months

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

**Appearance:** Pale green with a straw tinged 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. The wine 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 egg and skim milk products. Traces may remain.

