

## **2015 Chardonnay**

RRP - \$44

This traditional style Chardonnay combines power with elegance in typical Margaret River fashion. The free run juice was wild fermented and aged in French barriques for 11 months, where half of the barrels were new and the remainder being one year old. 50% of the wine was left to undergo malolactic fermentation giving it a rich creamy texture, which was further added to by regular bâtonnage. It is its balance that defines this highly sophisticated Chardonnay, which is a blend of multiple clones. The bouquet instantly affirms that MLF and lees work have not affected the integrity of the fruit with vibrant aromas of grapefruit, nectarine and white peach complementing subtle secondary notes of brioche and lemon meringue. And even though it is a highly textural generous mouth-filling wine, its fine acid backbone gives it a cheerful liveliness, lots of finesse and a lingering mineral finish. A rich full-bodied wine that will develop even more texture and buttery notes with time.

**New Release**

### **Past vintage ratings:**

2014 James Halliday 97/100 Points

2014 Huon Hooke 95/100 Points

2014 Gold | Australian Small Winemakers Show

2013 James Halliday 95/100 Points

2013 Gold | Boutique Wine Awards

2012 James Halliday 96/100 Points

2012 Gold | Decanter World Wine Awards (London)

2012 Gold | Boutique Wine Awards

### **2015 Vintage**

Unusually strong winds in spring blew off some of the flowers, naturally thinning out the amount of bunches in the vines and subsequently resulting in lower than average yields by the time harvest came around. December and January saw nice even ripening conditions with warm days and fairly low night time temperatures, which helped the grapes to retain their natural acidity. We finished harvesting all the white varieties before February was over after a near perfect ripening period. March and April saw a few sporadic showers before two weeks of heavy rain right around Easter. Owing to the fact that all our vines are unirrigated we were fortunate enough to get all of our fruit perfectly ripe and off the vines just in time before the rain came. In fact, the last of our Cabernet was picked the day before it started pouring. Even though all of our vines were netted, however, the already low yields were further reduced in the lead up to vintage by much greater than normal bird pressure. It was a perfect storm of big bushfires southeast of Margaret River which saw an increased number of birds temporarily migrating to the region, and the native trees blossoming much later than they usually do, which led to much bird damage across the region. The quality of the fruit that was left alone, however, was excellent thus compensating for the small overall yield of the vintage. All in all the 2015 vintage can be summed up as one of the smallest in recent history, but nonetheless one of exceptional quality.