

## 2016 Estate Chardonnay

RRP - \$45, Case Price -\$41 per bottle

This traditional style Chardonnay combines power with restraint and elegance in typical Margaret River fashion. Produced from two different blocks with each adding complexity and texture. Two clones are planted with a North South orientation in rich karri loam over granite. This sloping hill drains into a natural creek line which is the headwaters for the Gunyulgup Valley. The dry grown fruit from this block with excellent drainage contributes rich stone fruit and power. The second block comprises three clones of Chardonnay with the soil composition being rich in quartz and clay. These vines are orientated in an East West fashion which provides greater shade for the fruit during the ripening period. This fruit contributes citrus, texture, minerality and the fine acid backbone. The fruit's integrity has remained intact with subtle secondary notes of lightly roasted nuts, brioche and crème brûlée merely complementing the vibrant aromas of white peach, nectarine, grapefruit and curry leaf. On the palate this wine leaves no doubt of its intentions – it is intense and textural, yet fresh and lively, finding the perfect balance between richness and finesse. Its fine acid backbone carries the exotic stone fruit, grapefruit and citrus pith characters to an exceptionally long and savoury finish, the unquestionably evident minerality taking on an almost salty character towards the back palate. A sophisticated Chardonnay, which is just an infant at this stage and will generously reward even short-term cellaring.

95/100 Points Huon Hooke

### Past vintage ratings:

2015 James Halliday 95/100 Points & Huon Hooke 95/100 Points

2014 James Halliday 97/100 Points & 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) & Gold | Boutique Wine Awards

### 2016 Vintage

After a relatively warm start to the season this year's harvest began on February 9<sup>th</sup>, so roughly around the same time as last year. Full flavour development, however, occurred at lower Baumés than in previous years and with acid levels still very high- both factors that very much suit the style of wine we make. As in 2015 the yields across all white varieties again were very low, which means we won't have a great deal of stock available once more. More importantly, however, quality of the fruit, and all wild yeast ferments began with ease and continued to surprise us with the clean and extraordinary fragrant aromatics they developed during the fermentation process, which is further testament to the excellent health of our little vineyard. All in all another great vintage for the whites that we are really looking forward to sharing with you soon.

After all the white varieties had been picked over the course of just 6 days, the weather turned and became noticeably cooler, which meant a fairly long break before the reds were fully ripe and ready to be harvested. This drawn out cooler ripening period resulted in great flavour and tannin development at very low Baumés across all red varieties. At 20 years of age our old Cabernet vines are now showing noticeably less vigour than they have in the past, but the quality of the fruit we've been getting off them has been truly impressive. In the winery Chris has therefore been working hard on fine-tuning his selection of barrels for what we expect will be remembered as an exceptional red wine vintage, even by the consistently high standards we have become used to here in Margaret River.