

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. The free run juice was fermented without yeast additions and aged in French barriques for 11 months, half of the barrels were new and the remainder one year old. 50% of the wine was left to undergo malolactic fermentation naturally, adding to its rich and creamy texture. Both its generous mouthfeel and its complexity were further enhanced by regular bâtonnage, yet the bouquet instantly affirms that neither MLF nor lees work have affected the fruit's integrity 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.

New Release

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 9th, 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 our cooler ripening period resulted in great flavour and tanning 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.