

2018 Petit Lot Chardonnay

RRP - \$48

6 Btl+ \$45

Case Price -\$41 per bottle

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, a portion 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 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, textural and rich, and even though it is a highly textural generous mouth-filling wine, its fine acid backbone gives it lots of finesse and a decidedly long mineral finish. A rich full-bodied wine that will develop even more texture and buttery notes with time.

Past vintage ratings:

2017 95/100 Huon Hooke

2017 “Highly Recommended” Decanter Magazine

2016 James Halliday 95/100 Points & Huon Hooke 95/100 Points

2016 Ray Jordan 95/100 Points & Gourmet Traveller Wine Magazine 95/100 Points

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

2018 Vintage

Following a wet winter Margaret River saw ideal conditions for flowering and fruit set in spring. The dry and calm conditions during flowering resulted in a healthy and evenly distributed crop with lots of small berries across all varieties and Cabernet Sauvignon in particular. This would eventually result in excellent concentration and flavour development down the track. Temperatures were moderate throughout the growing season without any severe heat waves, and the vines received just the right amount of rain at regular intervals. Unlike the 2017 vintage disease pressure was minimal, and the Marri trees on our property were flowering at the right time thus keeping the birds away from the fruit. The canopies remained very healthy without showing any signs of stress throughout. The entire vineyard was looking so healthy that in the days leading up to harvest it seemed like there was an almost luminescent glow about it. Overall, the summer was a relatively mild one allowing for a long growing season, the extended hanging times facilitating the development of outstanding depth of flavours and aromatics in the musts. The resulting wines are layered and showing unparalleled complexity even at a very early stage. There can be little doubt that 2018 will be remembered as one of Margaret River's all-time vintages.