



MARGARET RIVER

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## ••• ESTATE CHARDONNAY 2005

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BLEND—100% Chardonnay

### TASTING NOTES

Deep straw in colour. An intriguingly complex aroma that shows fresh mineral, nectarine fruit flavours surrounded by secondary characters of nutmeg, truffle, lanolin and cream. The palate is tightly bound with firm acidity but coated with a lovely fine texture that runs through the palate and lingers on the finish.

### WINEMAKING NOTES

Sourced mainly from our block L Chardonnay, which is a north facing block behind the winery. The fruit is hand picked to allow for whole bunch pressing. After a minimal settling, fermentation is carried out in barrel (33% new). Natural or wild fermentations account for about 50% of the blend. Oak subtlety is achieved through the use of high quality French barriques from trusted Burgundian coopers, combined with regular lees stirring (batonnage) and malo-lactic fermentation (MLF). MLF occurs on only select parts of the blend to soften acidity and build complexity and texture. Maturation in barrel varies from nine to twelve months before blending and bottling.

### WINEMAKING DATA

Sugar Level at Picking: 12.6 Baume

Wine pH: 3.11

Wine Titratable Acidity: 6.8

Wine Residual Sugar: 0.47

Alcohol: 13.5

WINEMAKER—Will Shields

### ACCOLADES

Silver

QANTAS Wine Show of WA 2006

Bronze

The Macquarie Margaret River Wine Show 2007

★★★★

Winestate Magazine March/April 2008

“Lemon sherbet lift to the complex nose; nice yeasty lees notes. Palate balanced and elegant, with subtle complexity and well managed oak.”

★★★★★

James Hallidays Wine Companion 2008 (94/100)

“A clean, expressive bouquet showing both fruit and oak; good balance and length; delicate but intense melon, stone fruit and grapefruit with quality oak in the background.”

86/100

Ray Jordan’s Guide to Wine 2008

“A medium-weight chardonnay full of creamy nutty fruit balanced with some nice oak and acid. It’s a pleasant short-term drinking wine with some up-front flavours.”

93/100

Gary Walsh [www.winorama.com.au](http://www.winorama.com.au) Nov 07

“Aromas of citrus, green melon, cashew, spice and clove oak with some funky sulphide complexity. On the palate fine boned and delicate with grapefruit, honeydew melon, brown spices and minerally flavours. It has mouthwatering acidity and feels flinty and energetic. Finishes long and dry with a citrus, cashew and spice aftertaste. A top Margaret Chardonnay at a fair price.”

