

Signature Series Chardonnay

2022 6x75cl

Winemaker Notes

Traditional white wine fermentation. Malolactic fermentation was avoided on purpose, in order to retain the wine's long fine acidity. The wine was matured in French oak barriques (20% new).

Vineyard

The grapes come from selected parcels from sites across the Margaret River region, from Karridale in the south through to Wilyabrup in the north.

Winemaking

Traditional white wine fermentation. Malolactic fermentation was avoided on purpose, in order to retain the wine's long fine acidity. The wine was matured in French oak barriques (20% new).

Food match

Grilled and Roasted White Meats

Paired perfectly with a meaty white fish with a creamy sauce.



Grapes

85% Chardonnay
15% Other

Region/Appellation

Margaret River, WA

Alcohol by volume

12.50%

Residual Sugar

1.7 g/l

pH

3.4

Total Acidity

6.15 g/l

Drinking Window

2024 - 2028

Tasting Guide



Tasting note printed

30/04/2024