

Grapes
100% Chardonnay

Region/Appellation
Margaret River

Alcohol by volume
12.50%

Residual Sugar
3.6 g/l

pH
3.44

Total Acidity
6.8 g/l

Drinking Window
2023 - 2026

Tasting Guide



Tasting note printed
29/03/2024

Signature Series Chardonnay

2021

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

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Food match

Grilled and Roasted White Meats

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

