

2014 HEYTESBURY CHARDONNAY



Made from the most striking parcels of Chardonnay from the vintage, recognised for its innovative winemaking and distinguishing 'Heytesbury' character.

TASTING NOTES

APPEARANCE Pale straw with a green tinge.

NOSE Stunning, fine and complex perfume, classic for Heytesbury Chardonnay. Fragrant pink grapefruit, baby pineapple, mushroom cream, lamb fat, fire crackers and salty ocean air. A wild and exotic perfume.

PALATE It has a crisp and well defined structure. With fruit juiciness, a wonderful acid line coming through and a fine structural edge, showing immense strength. The finish is dry with exotic perfumes remaining, hints of mushroom and sandalwood and bright primary citrus.

WINEMAKER COMMENTS

Our most unique small, fine sections of our best vineyards and clones. Each batch was very gently pressed and the juice then transferred directly to barriques with the inclusion of solids to achieve more of the unique vineyard character. Each batch was fermented wild with no yeast addition and was stirred throughout the nine months of maturation, allowing the yeast lees to impart further complexity, texture and palate weight to the wine. With bright, natural acidity a priority, no malolactic fermentation was encouraged.

VINTAGE DESCRIPTION

Another text-book vintage in Margaret River with consistent, almost rhythmic temperature patterns throughout the ripening season, resulting in excellent balance and physiological ripeness of fruit. Reasonable yields were obtained despite a handful of blocks being exposed to heavy storms in Spring reducing their cropping potential, but overall quality is excellent. Chardonnay has intensity and balance, and particularly good natural acidity.

VARIETIES 100% Chardonnay

HARVESTED February 2014

OAK 100% French oak, 9 months
(64% new, 36% old)

TA 6.75 g/L **PH** 3.19

RESIDUAL SUGAR 1.37 g/L

ALCOHOL 13.0%

BOTTLED February 2015

CELLARING Drink now and great for
5-7 years.