

2015 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 Elegant with extraordinary complexity. Perfumes of pink grapefruit, sage, wet heated slate, beeswax, nougat, sweet patisserie and a smoked cheese note.

PALATE Alive with juicy, bright acidity and a mouth-watering, taut, stone minerality. It builds in fruit flavour and complexity beyond initial belief to a long finish with enduring flavours of melon, sweet patisserie, slight lamb and dough.

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

Mild conditions in Margaret River with no extreme weather conditions, allowing for balanced fruit and a slow and steady intake. There was no disease pressure and fruit quality is excellent the only disappointment was yields being down across the Region for all key varieties. This was the outcome of storms in Spring and pressure from an increase in the local population of Silver Eyes (birds) and no Marri Blossom.

VARIETIES Chardonnay

HARVESTED February 2015

OAK French oak for 9 months. 57% New, 43% 1-2 year old

TA 6.8g/L **PH** 3.19

RESIDUAL SUGAR 1.54g/L

ALCOHOL 13.0%

BOTTLED February 2016

CELLARING 7-10 years