

2017 Estate Chardonnay

RRP - \$45, Case Price -\$41 per bottle

This traditional style Chardonnay combines power with restraint and elegance in typical Margaret River fashion. Produced from three different blocks with each adding complexity and texture.

The fruit's integrity has remained intact with subtle secondary notes of lightly roasted nuts, brioche and crème brûlée merely complementing the vibrant aromas of white peach, nectarine, grapefruit and curry leaf. On the palate this wine leaves no doubt of its intentions – it is intense and textural, yet fresh and lively, finding the perfect balance between richness and finesse. Its fine acid backbone carries the exotic stone fruit, grapefruit and citrus pith characters to an exceptionally long and savoury finish, the unquestionably evident minerality taking on an almost salty character towards the back palate. A sophisticated Chardonnay, which is just an infant at this stage and will generously reward even short-term cellaring.

New Release

Past vintage ratings:

2016 James Halliday 95/100 Points & Huon Hooke 95/100 Points

2016 Ray Jordan 95/100 Points & Gourmet Traveller Wine Magazine

2015 James Halliday 95/100 Points & Huon Hooke 95/100 Points

2014 James Halliday 97/100 Points & Huon Hooke 95/100 Points

2014 Gold | Australian Small Winemakers Show

2013 James Halliday 95/100 Points

2013 Gold | Boutique Wine Awards

2012 James Halliday 96/100 Points

2012 Gold | Decanter World Wine Awards (London) & Gold | Boutique Wine Awards

2017 Vintage

The winter was a long one in 2016, so bud burst and flowering occurred much later than we've seen in recent years. The weather pattern over this period was very favourable, however, and so we saw very even and consistent flowering across the board. Fruit set was excellent as well, which meant we were looking at a healthy crop across all varieties by the end of spring. In anticipation of a cool vintage Chris decided early on to do lots of additional work in the vineyard, which really paid off when the summer months that followed proved to be unusually cool and saw above average levels of rainfall. Throughout spring he had thinned out the crowns in order to open up the canopies and promote airflow, fruit was dropped to manage yields, and the red varieties were all heavily leaf plucked around the bunches to give the fruit ample sun light exposure in order to ensure full phenolic ripeness was achieved even in this cool vintage. We therefore did not experience many of the difficulties with disease that were reported by other growers across the region, and with very little bird pressure this year we were on track to pick some gorgeous healthy grapes from early March onwards.

There's no denying it was a long and arduous vintage this year, it was actually the longest on record for us. But the results more than justify the effort, and the fact that several of our hand pickers commented on our fruit being the cleanest they had picked this season is testament to the effectiveness of Chris' hands-on approach to managing our little vineyard. Secretively, we are in fact quiet fans of these cooler years since the longer hanging times associated with the slower ripening process allows the fruit to develop both a very layered and complex aroma and flavour profile and beautifully ripe tannins before the sugar levels soar and the acidity begins dropping away, which results in more structured and very elegant wines with lower levels of alcohol.