TECHNICAL & TASTING NOTES

WINE ART SERIES CHARDONNAY

VINTAGE 2019

% VARIETAL 100% CHARDONNAY



THE YEAR

2019 was an excellent vintage in the Margaret River region, once again producing high-quality wines.

Winter was met with cold and wet conditions. Whilst rainfall in June and July was lower than average, significant rainfall in August filled dams on the Estate. The mild start to spring delayed flowering by approximately 10 days over much of the vineyard, before the weather improved significantly and warm blue sky days were once again commonplace.

A significant 52mm of rain in late January prepared the unirrigated vineyards for a perfect finish to ripening. Vintage commenced with the harvest of Riesling in the final week of February, followed soon after by Chardonnay in early March.

TASTING NOTES

Purity and clarity are the hallmarks of this wine. Woven lime curd, poached pear, lemon flesh and white nectarine feature at the forefront. This vintage breathes energy with lifted Chinese star jasmine, lime blossom and ginger notes. The complexity of cinnamon quill, toasted hazelnuts, nougat, panna cotta, flint and graphite diligently lie in the background.

The palate is bright and energetic, with laced mineral acidity. Bursting lemon, lime and pear skin meet oyster shell and saline notes, providing a precise corridor and direction. Gently coiled textures give lateral capacity and dimension.

VINIFICATION

Cool destemmed fruit held on skins combine with components of whole bunch pressed parcels. The juice was settled for 12-36 hours, racked and inoculated with yeast. 100% of the juice was barrel fermented in new French oak barriques and the lees stirred regularly. After 11 months in barrels, the various components were blended, fined, cold stabilised and bottled.

FINING	Bentonite, PVPP & Milk	FILTRATION	Sterile
FINAL ALCOHOL	13.5%	AVERAGE BRIX	23.0 - 23.5
FINAL ACID	7.50 G/L	FINAL PH	3.18
BOTTLING DATE	4 August - 7 August 2020	RELEASE DATE	April 2022