

**2019 HAZEL'S VINEYARD
CHARDONNAY****Review Summary**

97 pts - "Bright mid straw and a beautifully reserved expression of premium Margaret River Chardonnay. There is impressive aromatic precision and focus with fruits in the citrus and floral spectrum and nougat-scented oak. Also some flinty/smoky leesy elements add superb detail. It is then dry, taut and acid driven with palpable palate tension but also a silkiness and a chalky texture; love the balance and fruit purity as it unfurls. Finally, a picture of refinement and balance with a supremely long finish accented by doughy, citrus and floral complexity. This builds beautifully in the glass over time too which bodes very well for the future."

*Angus Hughson, Winepilot.com
4 February 2022*

95 pts - "All 3 single-vineyard Chardonnays are made in the same manner: hand-picked, whole-bunch pressed, wild fermented in barrel (25% new) with full solids and partial MLF. White spice, nectarine, coastal spray and crushed macadamia on the nose. The palate is where the MLF is evident; it creates a creamy, buttery texture that sits alongside the pink grapefruit and mandarin pith. Blossom and red apple skin round out the palate, the saline acidity forms curls of sensation as it fades."

*Erin Larkin, Halliday Wine Companion
16 August 2021*

95 pts - "Quite lifted aromas of nectarine, white flowers, nuts, bacon fat and vanilla. Powerful on the palate—white stone fruit, guava and creamy oak are all at play. Acidity is fine and focused and manages the powerful fruit admirably. There's some grip and texture that adds to the mouth-feel and the length is impressive."

*Aaron Brasher, The Real Review
5 February 2022*



92 pts - “Sumptuous on the nose with roasted hazelnut, brown butter and apple cobbler notes, this generous, mouth-filling wine is pristine, pure and replete with ripe, baked apple slices. Densely concentrated with robust, youthful fruit, the expansive palate displays heady baking spices that slyly transition into a savoury, toasty and solid finish. Moderately weighty in a touch of baby fat, it sports ravishingly high acidity to smartly balance the medium alcohol and sensuous creaminess. Drink now–2026.”

Wine Enthusiast
January 2022