

MARGARET RIVER



2018 CALGARDUP CHARDONNAY

The nose opens with notes of oyster shell, frangipani and sea spray with delicate nashi pear pulp and nectarine. Wild fermentation with full solids provides flinty complexity and extended time on lees adds intrigue and excellent length to the palate. A distinctive saline acidity and attractive chalk-like structure complement the mineral nature of this unique Southern Margaret River vineyard near the Indian Ocean.

Vintage Report

Preceded by perfect growing conditions in Spring, the 2018 vintage in Margaret River was one of the most classical in recent memory. 20mm of rain at the end of January was well received by our dry grown vineyards. Warm days and cool nights resulted in amazing fruit purity and flavour with balanced acid in our whites. Temperatures warmed up towards the end of March, accelerating the ripening of our reds, giving us incredible flavour concentration with optimal acid and tannin levels. The exceptional quality of our fruit resulting from this vintage has been perfectly reflected in our 2018 wines.

Winemaking

Hand-picked, whole bunch pressed, full solids and wild fermentation in barrique (approx. 25% new). Post ferment, barrels are left cool but unsulphured for 4 months to encourage autolytic activity. Batonnage every two weeks based on flavour and partial MLF. Wine was racked with full lees to tank in December and spent two months on lees in tank before bottling unfiltered.

Vinevard

100% Calgardup Brook. This vineyard lies just inland from the coast. Its sandy, schisty soils are well weathered. These chardonnay vines run east-west with a slightly sloping northern aspect.

District of Origin

100% Margaret River

Grapes

100% Single Vineyard Chardonnay Gingin clone

Analysis

Alc 13.3% pH 3.31 TA 6.2 g/L