

ROCKY ROAD

MARGARET RIVER



2018 CHARDONNAY

Tasting Note

All the hallmarks of Margaret River chardonnay leap from the glass: pink grapefruit, nashi pears, and blossom abounds. The palate delivers both freshness and flavour with a saline acidity complementing an abundance of white flesh nectarine and fresh citrus peel whilst subtle toasted almonds linger on the finish. Fermentation and aging for 8-months on fine lees in a combination of French oak barriques and large format casks provide depth and palate length to this flavourful wine.

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

The chardonnay fruit was harvested in the cool of the night. Fruit was pressed without sulphur to 2500L 1-5 year old French oak casks where the juice underwent wild fermentation.

District of Origin

100% Margaret River

Grapes

100% Chardonnay

Analysis

Alc 12.8%

