# Signature Series Chardonnay 2023 6x75cl

### Winemaker Notes

Traditional white wine fermentation. Malolactic fermentation was avoided on purpose, in order to retain the wine's long fine acidity. The wine was matured in French oak barriques (20% new).

### Vineyard

The grapes come from selected parcels from sites across the Margaret River region, from Karridale in the south through to Wilyabrup in the north.

## Winemaking

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### Food match

Grilled and Roasted White Meats

Paired perfectly with a meaty white fish with a creamy sauce.

# ROBERT OATLEY MARGARET RIVER CHARDONNAY

### Grapes

85.5% Chardonnay 13% Semillon 1.5% Other

Region/Appellation Margaret River

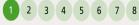
Alcohol by volume 12.50%

Residual Sugar  $1.4 \, g/l$ 

рΗ 3.32

**Total Acidity** 6.87 g/l

**Tasting Guide** 





Medium

Sweet

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