

# 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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### Vintage

The Margaret River region in 2023 had a cool, dry season with excellent winter rains, resulting in good yields and exceptional quality. The white wines were outstanding, featuring bright acidity and intense fruit flavours.

### Food match

Grilled and Roasted White Meats

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



### Grapes

85.5% Chardonnay  
13% Semillon  
1.5% Other

### Region/Appellation

Margaret River

### Alcohol by volume

12.50%

### Residual Sugar

1.4 g/l

### pH

3.32

### Total Acidity

6.87 g/l

### Tasting Guide



### Tasting note printed

23/02/2025