

## Grapes

100% Chardonnay

Region/Appellation Margaret River

Alcohol by volume 12.50%

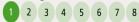
Residual Sugar 1.9 g/l

pН 3.38

**Total Acidity** 6.79 g/l

**Drinking Window** 2023 - 2026

#### **Tasting Guide**



Medium

Sweet

Tasting note printed 23/02/2025

# Signature Series Chardonnay 2020

#### 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

Western Australia delivered very good quality across the board after an unusually early harvest. Chardonnay, Riesling, Aromatic whites, Shiraz and Cabernet are the highlights

#### Food match

Grilled and Roasted White Meats

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

