

# Signature Series Chardonnay

2021

## 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.



### Grapes

100% Chardonnay

### Region/Appellation

Margaret River

### Alcohol by volume

12.50%

### Residual Sugar

3.6 g/l

### pH

3.44

### Total Acidity

6.8 g/l

### Drinking Window

2023 - 2026

### Tasting Guide



### Tasting note printed

21/12/2024