

Grapes

100% Chardonnay

Region/Appellation **Margaret River**

Alcohol by volume 12.50%

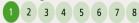
Residual Sugar $3.6\,\mathrm{g/l}$

рΗ 3.44

Total Acidity 6.8 g/l

Drinking Window 2023 - 2026

Tasting Guide



Medium

Sweet

Tasting note printed 05/02/2025

Signature Series Chardonnay 202I

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.

