



SINGLE VINEYARD

FOUR ACES

2018/CHARDONNAY

BLEND

Chardonnay 100%

COLOUR

Bright straw with a pale green tinge.

AROMATICS

Citrus blossom, pear and lime with hints of vanillin.

PALATE

Flavours of lemon curd with subtle notes of roasted cashews and brioche. Beautifully balanced with its natural acidity and mineral finish.

OAK MATURATION

Spending 11 months in oak, with 50% in new French oak, and 50% in one-year old French oak.

AGEING POTENTIAL

Cellar now for at least three years. Best enjoyed between three and seven years.

WINEMAKING

Chardonnay fruit was machine harvested and chilled before pressing to preserve the pristine fruit flavours. The small percentage of free run was transferred to barrels and left to ferment wild to achieve complexity. The fermentation temperature was kept between 12°C to 14°C to preserve the natural fruit flavours. Once alcoholic fermentation was complete, each barrel was lees stirred once a week to build texture and mouthfeel. Malolactic fermentation was not encouraged so the natural vibrant acidity was preserved. The wine was blended and fined with skim milk before bottling.



WINEMAKING DATA

Geographical Indication / Manjimup

Bottled Date / January 2019

pH / 3.39

Titrateable Acidity / 7.64 g/L

Alcohol / 13.5%
