

## 2023 Vinework Chardonnay

Pioneers of Margaret River since 1977, each of our bottles embodies our passion, energy, and pride in our wines and our region.

### TASTING NOTES

**Colour:** Pale straw.

**Nose:** Fruit driven chardonnay offering nashi pears and grapefruit characters with underlying hints of oyster shell.

**Palate:** Medium bodied, displaying fresh pome fruits and citrus characters, with a lovely minerally edge and a crisp dry finish.

**Cellaring:** While drinking well in its youth, this wine will certainly reward with medium term cellaring.



### VITICULTURE

The growing season began with a late budburst due to a cold winter, followed by a cool, wet spring, resulting in an extended flowering period, with good fruit-set for most varieties. The very dry, mild summer offered perfect ripening conditions, allowing fruit to retain wonderful natural acidity.

**Region:** Margaret River

**Date of harvest:** 2nd - 13th of March 2023

**Method:** Machine harvested

### WINEMAKING

**Composition:** 100% Chardonnay

**Alcohol:** 12.5% **pH:** 3.08 **Free SO<sub>2</sub>:** 37ppm **Total SO<sub>2</sub>:** 122 ppm

**TA:** 7.2g/L **Residual sugar:** 1 g/L

**Fermentation method:** 100% barrel fermented

**Fermentation time:** 14 days

Barrel origin: French oak

Barrel age: 15% new oak, 85% seasoned oak

Time in barrel: 9 months

**MLF:** No

**Yeast type:** Wild fermentation

**Vegan:** Yes