

2012 CHARDONNAY

Our aim is to produce a beautifully flavoured and well balanced wine that exhibits the great fruit characters of this variety and is suitable for enjoying as a young wine or after some short term cellaring.

The 2012 season was generally fine, with good weather conditions throughout the Great Southern viticultural region. The Chardonnay fruit was sourced from relatively low yielding vines in Mt Barker and Frankland. The Mt Barker component was picked in late February while the Frankland fruit was not picked until late March; this ensured we had good acidity levels in the early picked fruit, complemented by the slightly richer fruit flavours and palate weight from the riper fruit portion. Just over half the Chardonnay was fermented in stainless tanks, with the balance fermented in French oak for 9 months with regular stirring to incorporate the lees before blending and bottling in December 2012.

AROMA

The wine has a beautiful, perfumed aroma of nectarines and green plums with subtle rockmelon characters. These gorgeous stone fruit characters, so typical of cool climate Chardonnay, are enhanced and not overwhelmed by the subtle oak characters picked up from the barrel fermented portion.

PALATE

The palate is fine though well flavoured. The stone fruit flavours are beautifully balanced by the fresh acidity which gives good persistence of flavour. The tank fermented portion ensures there are clean and fresh fruit flavours and good acidity on the finish. The wine has good mouth feel; there is a gorgeous creaminess on the palate and silky characters from the barrel fermentation.

CELLARING

Our Chardonnay is designed to enjoy while still relatively young. We recommend drinking this wine over the next year or two and it could be served with many foods...it goes with everything!

MOUNT TRIO

Wines of the Great Southern
WESTERN AUSTRALIA



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