



2018 CHARDONNAY

GREAT SOUTHERN

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

The fruit is all from vineyards in the Great Southern; 97.5% Mt Barker & 2.5% Albany. The excellent season in 2018, together with the moderate yields, produced fruit with good flavour & great acidity, perfect for this lighter style of Chardonnay. It was all fermented in French oak barriques with most of these barrels (80%) being 'pre-loved' (ie 2nd or 3rd use) so the fruit characters were not dominated by strong, new oak flavours. Inhibiting malolactic fermentation ensures a fresh zesty style that still has good palate weight and mouth feel.

Colour:

Bright and clear with a lemony gold colour.

Aroma:

Attractive nose with the typical "Chardonnay" characters of ripe stone fruit and fresh rockmelon, complexed by the light, spicy oak characters picked up during barrel fermentation.

Palate:

Our 2018 Chardonnay has a lovely palate with the varietal fruit flavours of fresh melon predominating; the oak is secondary and just adds complexity and structure to the palate. It has gorgeous palate weight, is 'seamless' and well balanced; its natural acidity giving a clean, dry and lingering crisp finish. Delicious!

This wine is excellent drinking right now, served with many foods. It will also handle a couple of year's bottle age. Serve lightly chilled.



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