

The serious stuff:

This is a barrel fermented and matured Chardonnay from the wonderful Margaret River region of Western Australia.

Margaret River is world renown for producing excellent Chardonnay. Ours is fine, elegant and long. Sourced from the Wallcliffe sub-region in the cooler end of the district and bottled whilst still fresh and lively.

Harvest	February 12, 2016
Clones:	Clone 95, Clone 5 and Mendoza
Maturation:	100% barrel maturation - 10 months in 15% new and 85% used French barriques Battonage for 7 months
Bottled:	January 2017
Alcohol:	12.5% vol
pH:	3.29
TA:	6.18 g/L
VA:	0.39 g/L
RS:	0.42 g/L

But, what does it taste like?

Chardonnay is the disputed King of the whites and holds the trump card.

The King is nervy and elegant, with a mineral accent and backbone of citrusy acidity. The velvet cloak, the creamy countenance and steely resolve, it's all there in a perfect textural juxtaposition. Clearly, he moisturises.

If the crown fits, wear it.

