

The serious stuff:

89% Chardonnay from the Wallcliffe sub-region of Margaret River.

11% Viognier grown on the north facing slopes of the Ferguson Valley in the Geographe wine region.

Only the free run juice was retained. The Chardonnay juice was tank fermented, with subsequent regular lees stirring. The addition of lees worked, textural, barrel raised Viognier was added prior to bottling.

Harvest	February 2018
Composition:	Chardonnay 89%
	Viognier 11%
Maturation:	9 months in tank and French oak
Bottled:	December 2018
Alcohol:	13.4% vol
pH:	3.36
TA:	6.94 g/L
VA:	0.41 g/L
RS:	0.5 g/L



But, what does it taste like?

“The King”, seduced by the sexy Viognier loses the plot. Too much wine, women and song for one mere mortal.

Bright and textural, with lifted flowers and stonefruit aromatics ahead of a long and satisfying palate with savoury, citric acidity to close.

Abdication. No regrets.



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