



2001 Chardonnay

REGION
Margaret River

GRAPE VARIETY
Chardonnay

INTRODUCTION

The 2001 vintage chardonnay fruit was sourced from several districts of the Margaret River region.

The Spring of 2001 vintage was warm and dry and remained dry during Autumn. The first fruit was harvested in the last week of February and the last of the Chardonnay fruit was picked in mid-March. A portion of Gin-Gin clone fruit was hand picked and whole bunch pressed ensuring less phenolic pick-up in the juice.

The 2001 Chardonnay was 65% barrel fermented in French oak and held in cool rooms at 12 – 13°C. The balance was fermented in stainless steel tank at 16°C. The two fruit portions were then blended in December 2001 and bottled February 2002.

WINEMAKERS COMMENTS

A pale straw colour with green hues. This wine displays uplifted fruit-driven aromas of grapefruit, pineapple and melons with an herbaceous element. Extended lees aging in barrel promotes cracked yeast nuances. The palate shows zingy citrus fruits of grapefruit and lemon barley, infused with creamy vanilla and nuts from the oak.

A wine best enjoyed 1 to 3 years after bottling.

TECHNICAL DATA

Winemakers	Clive Otto, Will Shields and David Dowden
Harvested	Mid February – Mid March 2001
Wood	New and Used French Oak – 10 months
Bottled	February 2002
Alcohol	13.8%
Total Acid	7.4g/l
pH	3.18
Residual Sugar	3.0g/l

The Wine that started Margaret River