



2002 *Chardonnay*

REGION
Margaret River

GRAPE VARIETY
Chardonnay

INTRODUCTION

The 2002 vintage was later than normal with all white varieties showing less sugar ripeness and higher acid levels. The wines showed increased levels of aromatics and are more elegant and refined with less phenolic broadness. The first pick was on the 22nd February and the last pick on the 6th April.

A variety of wine making techniques such as whole bunch pressing, solids ferments, clear juice fermentation, partial malolactic fermentation and yeast lees stirring were used on the free run chardonnay juice. Pressings were not used in this wine.

The 2002 Chardonnay was 60% barrel fermented in French oak barriques held in coolrooms at 12-13°C. The balance was fermented in stainless steel tanks at 16°C. The two portions were blended in December 2002, and bottled in February 2003.

WINEMAKERS COMMENTS

The wine has a vibrant pale straw colour with green hues. The aroma is uplifted with big juicy fruit impact; with the oak very much in the background. Aromas of grapefruit, green pistachio nuts and lime juice, extended yeast lees maturation has imparted some creamy, doughy notes to the wine. The palate is fresh and lively with citric lime and lemon barley flavours.

A wine to be enjoyed early for its vibrant fruit, however will cellar for 3 years.

TECHNICAL DATA

Winemakers	Clive Otto, Will Shields and David Dowdan
Harvested	Late February to early April 2002.
Wood	New and Used French Oak – 10 months
Bottled	February 2003
Alcohol	14.3%
Total Acid	7.8g/l
pH	3.32
Residual Sugar	2.0g/l

The wine that started Margaret River