



2002 *Heytesbury Chardonnay*

REGION
Margaret River

GRAPE VARIETY
Chardonnay

INTRODUCTION
The Heytesbury Chardonnay represents the best quality chardonnay blend for the vintage. The wine is made by fermenting the free run juice in high quality French oak barriques at cool temperatures in cool rooms.

A variety of winemaking techniques are employed to craft a complex and fruity chardonnay that has a "wildness" without losing fruit flavour.

Three vineyards supply the grapes with differing fruit flavour profiles. Harvesting at varying ripeness levels with high acidity is desired. Destemming, whole bunch pressing and natural malolactic fermentation, high and low solids fermentation, natural yeast fermentation and lees stirring all play a part in providing layers of flavour within the wine.

After 10 months on lees, all the barrels are tasted and the process of blending begins. At the end of blending we believe we have a balanced, full bodied wine that has strikingly pure fruit flavours with layers of complexity and a clean rapier-like acidity that will ensure a moderate ageing potential of 3-5 years

WINEMAKERS COMMENTS
Pale straw, attractive lime, citrus, green figs, honeydew aromas with underlying nutty, nougat, toasty characters. Well integrated spicy French oak provides depth and complexity.

Very intense powerful fruit on the palate providing grapefruit, fresh citrus, mineral, almond kernel flavours. The palate offers a long fine elegant structure with restrained oak features. A creamy palate with refreshing citrus acid backbone adding purity and clean lines.

Overall the wine is perfectly balanced by oak, fruit, acid and alcohol, combined elegantly to create a seamless mouth feel. A wine of depth, fruit purity and structure that will develop beautifully over time, maintaining the Heytesbury Chardonnay tradition.

TECHNICAL DATA	
Winemakers	Clive Otto and David Dowden
Harvested	March 2002
Wood	10 Months in French Oak – New & Used
Bottled	February 2003
Alcohol	14.4%
Total Acid	7.8g/l
pH	3.29
Residual Sugar	1.46g/l

The wine that started Margaret River