# 2003 HEYTESBURY CHARDONNAY

| winemakers | Clive Otto & David Dowden | alcohol           | 14.3 %   |
|------------|---------------------------|-------------------|----------|
| harvested  | March / April 2003        | total acid        | 7.88 g/L |
| wood       | 100% French Oak           | ph                | 3.25     |
| bottled    | January 2004              | residual<br>sugar | 1.39 g/L |

### **REGION**

65% Margaret River 35% Great Southern

### **GRAPE VARIETIES**

100% Chardonnay

### **INTRODUCTION**

The 2003 vintage started with warmer ripening conditions in January/February with low soil moisture levels drying out relatively early. This promoted earlier flavour development and sugar ripeness in most Chardonnay vineyards. Chardonnay was harvested up to 1-2 weeks earlier in some sub-regions with a few to keep alcohol levels moderate and retain some acidity in the rapid grape metabolism. Vintage variation and style variations were minimized by sourcing a higher percentage of the fruit from the cooler regions of Great Southern. The 2003 vintage in general was recognized for having more texture and up front richness with pronounced fruit flavour.

After whole bunch pressing, 60% of the juice went through wild or natural fermentation in oak to induce savoury complexity, richness and mouthfeel.

Matured for 10 months in new French Oak (70%) and one to two year old French Oak (27%) with a small unoaked portion (3%) for lifted fruit, the wine was blended to create a wine of fine elegance and restraint, highlighting regional and varietal expression.

# **WINEMAKERS COMMENTS**

Pale to medium straw in colour with primary fruit aromas of white peach, grapefruit, nutty almond, citrus and nectarine. The wine has underlying richness and complexity with more mealy, toasty oak and funky solids characters from the wild fermentation.

The palate is tightly focused and well structured by a citrus backbone and mineral edges. Generous flavours of peach, melon, grapefruit and guava provide richness and underlying sweetness while the oak provides length and structure.

Overall, the palate offers restrained power and elegance, the Heytesbury pedigree.