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## 2004 HEYTESBURY CHARDONNAY

winemakers	David Dowden and Clive Otto	alcohol	14.0 %
harvested	March/April 2004	total acid	7.65 g/L
Wood	56% new, 44% old French oak	ph	3.22
bottled	January 2005	residual sugar	1.64 g/L

### REGION

64% Margaret River  
36% Great Southern

### GRAPE VARIETIES

100% Chardonnay

### INTRODUCTION

A cool start to the 2004 vintage in Margaret River was ideal for the Chardonnay grapes, being an early ripening variety.

The majority of the Chardonnay grapes were processed before the second week of March with some vineyards experiencing 0.2 Baume increase per week, indicating relatively slow ripening. The ripeness was 12.4-12.7 Baume (sugar ripeness) with good acid retention from the cooler sites. Although vintage started on the 20th February, Chardonnay was 4-7 days laterer than previous years. The 2004 Chardonnay showed impeccable balance on the vine and this was transposed to the wine, with a good balance between acid, fruit intensity, richness and alcohol. The 2004 Margaret River whites generally delivered more texture and fruit weight which has strengthened their consumer appeal.

After whole bunch pressing, 70% of the juice went through wild or natural fermentation in oak barriques to induce savoury complexity, richness and mouth feel. A portion of grape solids was then added back to each barrel for complexity. The ferments were stirred twice daily for 3 months prior to being rolled and stored at 2 o'clock, maturing for 10 months in new French Oak (56%) and one to two year old French Oak (36%) with a small unoaked portion (8%) blended back for lifted fruit. The wine was blended to create fine elegance and restraint, highlighting regional and varietal expression. The blend is comprised of 10 different components based on vineyard and sub-regional differences.

### WINEMAKERS COMMENTS

Pale to medium straw in colour with primary fruit aromas of white peach, grapefruit, lime almond, citrus and flinty edges and an underlying richness and complexity with more mealy, toasty oak and funky solids characters from the wild fermentation.

The palate is tightly focused with a well structured citrus backbone and minerally edges. A fine, elegant palate that offers length and creamy edges for texture and richness. The acid is vibrant and freshly integrated, providing focus along with the subtle oak component. Overall, the palate offers restrained power and elegance with impeccable balance of oak, fruit, alcohol, acid and savoury characters. The wine shows qualities of regional Margaret River Chardonnay from a good vintage that also illustrates varietal perfection.