



CAPE LANDING

MARGARET RIVER

2019 RESERVE CHARDONNAY

Our 2019 Reserve Chardonnay represents the very best fruit from our prized Chardonnay vines and marks another key achievement for Cape Landing. This wine is the first Chardonnay produced by Cape Landing. The fruit was picked in early March 2019 and, after a long cool ferment, the wine was aged for a further 8 months on French Oak before being blended, lightly fined and filtered before bottling.

TASTING NOTES

COLOUR

Light Green with mother of pearl flecks.

BOUQUET

Nectarines, lemon zest, shaved almonds and creamy French Oak.

PALATE

Viscous entry laced with flavours of apricots, lime juice and plum blossoms.

Darting natural acidity and fine lines of pure fruit tannin give the palate drive and persistence towards an utterly mineral finish.

WINEMAKER'S NOTES

Select parcels of our Chardonnay were harvested in the early hours of morning and whole-cluster pressed straight to ferment in French Oak, with all natural solids retained and incorporated so as to harness and fully express the aroma, texture and structural characteristics of the fruit. After long cool fermentation the wine was aged for 8 months on French Oak and light lees, with fortnightly battonage adding to the inherent textural weight and palate concentration. After aging, the wine was carefully blended, lightly fined and filtered before bottling. This is a beautifully rich vintage for Chardonnay where the wine is developing early but will integrate and become deeper with time.

TECHNICAL DETAILS

VARIETALS	100% Chardonnay
ALCOHOL	12.8%
CELLARING POTENTIAL	Now until 2025
HARVESTED	March 2019
OAK	Part fermented on French Oak and battonaged on fine lees for 8 months before bottling.
TA	6.89g/L
pH	3.17
RESIDUAL SUGAR	0.91g/L
BOTTLED	November 2019
VINTAGE DESCRIPTION	The 2019 vintage in Margaret River was challenging but ultimately very successful. Spring was slow and cool, Summer was moderate with reduced strong solar days and wet weather restricted. The failure of many native tree species to flower led to late season bird and bee pressure and further reductions in crop, but late warmer conditions produced fruit of superb quality despite lower than average yield.

