

2024

# LB CHARDONNAY



## Tasting Notes

**Nose:** Lovely fresh lift of cashews, citrus, lychee with an underpinning of lemon grass and kaffir lime leaf.

**Palate:** Generous fruit on the front palate showing mandarin, pink grapefruit, with delicate lime acidity running the length of the wine. Subtle textural inputs of oak and creamy lees contact make this wine immediately consumable as an earlier drinking style.

**Pairing:** Scallops with lemon, basil and brown butter.

## Technical notes

**Vineyard:** Sourced from 3 vineyards running the length of the Margaret River growing region to encourage complexity. The fruit is mostly Gingin clone, with a portion of 95 clone as well. The cooler/southern vineyard has brought the acidity and lovely lime qualities to the wine, whilst the warmer vineyards have brought the citrus and generosity to the front palate.

**Winery:** The fruit was picked in the cool of the night and processed immediately to retain freshness. Juice was then run off to a combination of stainless steel and new French oak. Wild ferment was encouraged in the barrels, the tank portion was inoculated. The wine spent 6 months on lees to encourage mouthfeel and texture whilst aiming to retain some freshness before being blended and bottled.

**Fermentation:** 90% stainless steel, 10% oak

**Alcohol:** 12.9

**Total Acidity:** 6.3

**Residual Sugar:** <1.0

**Cellaring:** Drink now, or keep for 5+ years



A LIGHT DAY TIME DRINKING CHARDONNAY