

2023

SOUTHSIDE CHARDONNAY



TASTING NOTES

Nose: An inviting nose showing some complexity featuring cashews, white nectarines, orange blossom and citrus fruit.

Palate: A generous and immediately appealing palate. There is an element of creaminess derived from the lees which is complimented with pink grapefruit characters and freshness and drive, leading to the finish which exhibits a flinty edge.

Pairing: Kingfish ceviche with young coconut and lime.

TECHNICAL NOTES

Vineyard: The fruit was sourced from 3 different vineyards to increase the complexity of this style. 2 vineyards were situated within the Wilyabrup region close to the coast which comes through as the minerality and saline edge in the wine. Clones P58, French (76, 95, 96) and Gingin are combined to further enhance the complexity of this wine.

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 used and new French oak in varying sizes from barriques to puncheon. Wild ferment was encouraged in some barrels and others were inoculated. Batonnage post ferment occurred on a weekly basis initially before the wine was left to rest on its lees to encourage mouthfeel. The wine spent 10 months on lees before being blended and bottled.

Fermentation: 100% French Oak - varying sizes, 10% new oak, balance varying older oak.

ABV (%): 12.8
Acidity (g/L): 6.84
Sugar (g/L): 0.99

Cellaring: Drink now or cellar up to 10 years.

