

2024

SOUTHSIDE CHARDONNAY

Tasting Notes

Nose: Beautifully lifted with initial notes of lychee and sweet toasty oak. These characters give way to florals of pink grapefruit, lime cheesecake, jasmine, pink lady blossom and very lifted delicate lemonade fruit, lemon pith and lemon tree foliage.

Palate: The palate is delicate and pretty, but with an underlying beguiling weight and texture that supports the fruit and drive on the palate. Bruled pink grapefruit adorns a lime cheesecake - creamy and talcy. The talcy saline edge extends the palate along with a gorgeous delicate lime acidity. Satiating and salivating!

Pairing: Crayfish or shellfish with a lemon brown butter sauce. Or drink it by itself - the food is secondary.



A FRUIT DRIVEN AND LIGHTER STYLE OF CHARDONNAY, BOASTING A GENEROUS PALATE.

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. The third vineyard is situated in the south of the Margaret River region in Karridale. Great acid retention, liveliness and pink grapefruit characters can be attributed to this vineyard.

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. Post ferment 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, combination new and older oak

ABV (%): 13.3

Acidity (g/L): 6.81

Sugar (g/L): 1.06

Cellaring: Drink now or cellar up to 10+ years.

