

2023

# WILYABRUP CHARDONNAY



96 points - Ray Jordan WA 2024



## Tasting Notes

Nose: White blossom, delicate white stone fruit, lime cheesecake, vanilla, hint brioche, cashew and rolled oats.

Palate: Sultry and seductive and enveloping mouthfeel. This wine has texture, notes of bosc pear, lemon and lime citrus, all which leads into a super fine textured finish exhibiting burnished pink grapefruit and a very fine sprinkle of white pepper. Secondary notes exhibiting vanilla cream, hazelnut skins and nutmeg and cinnamon sit subtly in a supporting role in the background.

Pairing: Ottolenghi's Orange Saffron Chicken and Fennel Salad



## Technical Notes

Vineyard: 100% Estate Grown fruit from vines planted from 1983. This is 40% Gingin clone, 36% combination 95/96 clone and 24% P58 clone. These very low yielding vines and the influence of the close proximity of the ocean combine for unique growing conditions and a delightful and special wine.

Winery: The fruit was hand picked in the cool of the morning and refrigerated overnight before being whole bunch pressed. The juice was then run off to a combination of used and new French oak in varying sizes from hogsheads to puncheons. Wild ferment was encouraged. A little batonnage post ferment occurred for a few weeks post ferment before the wine was left to rest on its lees to encourage mouthfeel. The wine was then blended and bottled.

ABV (%): 13

Acidity (g/L): 6.63

Sugar (g/L): 0.77

Drink now or hold on to this beauty for quite a while yet.