

# 2021 WILYABRUP CHARDONNAY



**Our first release since 2015, this Chardonnay shows richer characteristics thanks to a touch more oak, balanced with upfront fruit – a white for your cellar.**

## Tasting Notes

**Nose:** Beautiful lifted aromas of cashew and hints of vanilla underscore aromas of white nectarine, cumquat, jasmine and pear.

## Palate:

A seductive front palate showing a creamy consistency and lemon verbena brightness beguiles the complexity that follows through into the mid palate. Nuances of fine juicy citrus acidity marry with the nectarine and tangerine flavours all of which is couched in a delicate textural mouthfeel as a result of the wild ferment and juice solids incorporated into the ferment.

**Pairing:** Seared salmon with sauce vierge, and steamed greens.

## Technical Notes

**Vineyard:** 100% Estate grown (Wilyabrup). 82% Gin Gin Clone, 18% Bernard Clones (95, 96, 76).

**Winery:** The fruit was picked in the cool of the early morning. Processed immediately the fruit was gently pressed to extract the pure juice before being transferred to oak for fermentation. Wild fermentation was encouraged. The wine was then left on lees for 10 months with some occasional batonnage. Individual barrel tasting was done to determine only the best barrels went into the blend.

**Fermentation:** Fermented in 1 year old French Hogsheads

**Alcohol:** 12.6%

**Total Acidity:** 6.82

**Residual Sugar:** >1.0g/L

**Cellaring:** till 2032