



# PEACETREE

MARGARET RIVER

2021 CHARDONNAY



## WINEMAKING

The fruit is hand harvested from very low yielding vines in the Wilyabrup/Treeton sub-regions of Margaret River. The fruit (Gin Gin clone) was refrigerated for 24 hours and allowed to cool down before being whole bunch pressed direct to a mix of stainless steel and the majority to two year old and three year old French oak barriques and puncheons where it remained on solids for seven months prior to bottling. The barrel component was a 'wild'/natural ferment with regular stirring of the lees daily through fermentation and then as required post ferment. There was no Malo-lactic fermentation on either component. The final blend was minimally fined and filtered prior to bottling.

## TECHNICAL ANALYSIS

TA - 6.51

pH - 3.32

Alc/Vol - 12.0%

## WINEMAKER

Liv Maiorana (South by Southwest)

## TASTING NOTE

Intense aromas of rockmelon, grapefruit and cucumber with underlying nuances of seasoned oak.

A light to medium bodied style that displays a zippy acid line with pronounced fresh pink grapefruit, rockmelon and cucumber filling the palate. The seasoned oak assists with structure and length. A fresh and long finish with lingering fruit flavours.

## AWARDS/REVIEWS

93 Pt - Angus Hughson, Wine Pilot, February 2022