



CHURCHVIEW  
— MARGARET RIVER —



ESTATE RANGE

## 2021 CHARDONNAY

### CULTIVATED.

Margaret River has become world renowned for its Chardonnays'. The vineyard manager, and the winemaker walk the block throughout the growing season to ensure the fruit is partially shaded, however, sunlight penetration is important for ripening the fruit as is airflow, to prevent disease. These select blocks of fruit are harvested in the cool of the night before being delivered to the winery in the early hours of the morning.

### CRAFTED.

The Chardonnay grapes are hand picked and loaded as whole bunches into the press. Gentle pressing follows as the resultant juice is transferred to the tank and allowed to settle. The juice is racked the following day to a combination of 1-2 year old French oak barriques. This is then allowed to ferment naturally in each individual barrel, creating a complex layer of flavours. Following fermentation, the wine remains in barrel for approximately 10 months, allowing oak integration and secondary characters to develop. Final barrel selection sees the blend perfected and the wine lightly filtered for bottling.

### CHERISHED.

**COLOUR** Light straw.

**AROMA** The primary aromas are driven by a fresh and attractive mix of stone fruits, nectarine, white peaches and citric notes of grapefruits. This mingles with subtle undertones of sweet, buttery oak.

**FLAVOUR** The wine is characterised by the core quality fruit which blends beautifully with just the right level of oak influence. The palate is full, and characterised by tasty stone fruits. The freshness of this wine on the palate creates a persistent, quality complex mouthfeel that lingers long and noticeable for some time.

This is a very example of Margaret River Chardonnay, made to be enjoyed in its youthfulness.

**ANALYSIS** | Alc 12.4% | pH 3.35 | TA 7.64g/l |

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Crafted.  
Cherished.*



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