

## The serious stuff:

This is a barrel fermented and matured Chardonnay from the wonderful Margaret River region of Western Australia.

Margaret River is world renown for producing excellent Chardonnay. Ours a bright style, with lifted aromatics and a textural palate derived from subtle oak and battonage in barrel. Sourced from the Wallcliffe sub-region in the cooler end of the district and bottled whilst still fresh and lively.

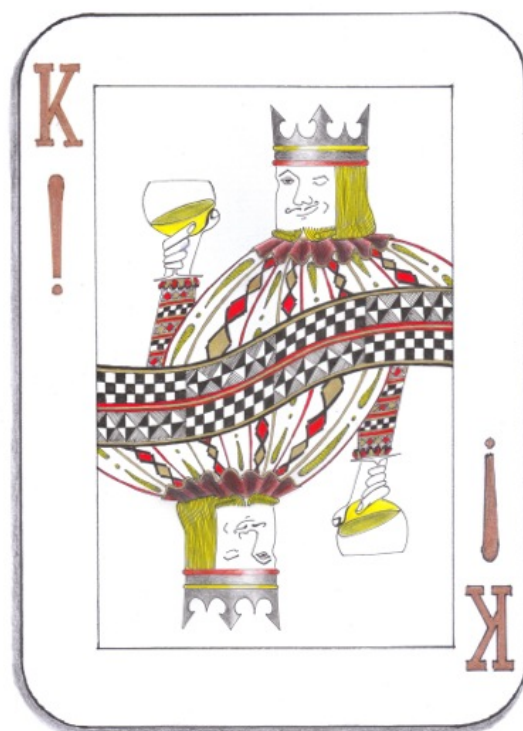
Harvest:	March 25, 2017
Clones:	Clone 95, Clone 5 and Mendoza
Vinification:	30% whole bunch, 100% barrel maturation - 10 months in 20% new and 80% used French barriques Battonage for 7 months
Bottled:	January 2018
Alcohol:	13.2% vol
pH:	3.17
TA:	7.91 g/L
VA:	0.63 g/L
RS:	0.7 g/L

## But, what does it taste like?

Chardonnay is the disputed King of the whites and holds the trump card.

The King is nervy and elegant, with a mineral accent and backbone of citrusy acidity. The velvet cloak, the creamy countenance and steely resolve, it's all there in a perfect textural juxtaposition. Clearly, he moisturises.

If the crown fits, wear it.



**PLAN B**  
*Free Range Wines*