

DRIFTWOOD

MARGARET RIVER

the collection chardonnay

2017



BLEND

Chardonnay 95%, Pinot Gris 5%

COLOUR

Brilliant pale lemon with hints of green hues.

AROMATICS

Delicious, vibrant aromas of lemon sherbet, white stone fruit and gunpowder with delicate floral complexity.

PALATE

A lovely creamy texture supports intense lemon zest, crunchy nectarine, tropical notes and juicy acidity, providing a long fresh finish.

OAK MATURATION

50% Barrel fermentation (9% New French Oak), 50% tank fermented.

AGEING POTENTIAL

Drink now or cellar to 2020.

WINEMAKING

Hand-picked grapes were whole-bunch pressed to tank and then immediately transferred to barrel, while machined fruit was crushed, chilled, then pressed to tank; half was transferred to barrel while the remainder was tank fermented. All batches underwent a wild fermentation. Just over 9% new French oak was used. Following completion of fermentation SO₂ was added to prevent malolactic fermentation and all batches were kept separate and lees stirred every 3 weeks over the 8 months maturation in barrel and tank.

VINTAGE 2017

The 2017 growing season was late, commencing 3 weeks later than normal due to a wet and cooler winter. Spring was cool and mild ensuring a good even start, however strong winds in late September/early October caused significant damage in the newly grafted and younger chardonnay blocks. A minor setback, flowering and fruit-set commenced in earnest mid-November with spectacular results. Mild conditions prevailed during summer, one of the coolest growing seasons in recent years; veraison in whites and reds were at least 3 weeks later than normal. Harvest eventually started on 28th February with chardonnay coming in beautifully, the latest start for a very long time!

WINEMAKING DATA

Geographical Indication / Margaret River

Harvest Date / 28th February to 7th March

pH / 3.20 Titratable Acidity / 6.8 g/L

Reducing Sugar / 0.8 g/L Alcohol / 13.2%

