

# DRIFTWOOD



SINGLE SITE

## CHARDONNAY

MARGARET RIVER 2017

### COLOUR

Brilliant pale lemon with hints of green hues.

### AROMATICS

This elegant chardonnay has a complex bouquet of frangipanis, lemon curd, white nectarines and vanilla pod with a hint of nashi pear.

### PALATE

A cascade of creamy textures, vibrant pure fruits and lifted florals fills the palate framed by well-integrated French oak. Finely structured, grapefruit pith gives way to a pristine line of saline minerality, resulting in a wine of great length, focus and poise.

### WINEMAKING

The Chardonnay is Gin Gin clone sourced entirely from the Driftwood Estate vineyard blocks 21 and 20. All fruit was in pristine condition, carefully handpicked with physiological ripeness ranging from 13.3 – 13.4 °Be, 3.19 -3.20 pH and 9.3-9.6 g/L acid. The grapes were whole-bunch pressed to tank and then immediately transferred to barrel for fermentation. All barrels underwent a wild fermentation with high solids, ranging from 476-579 NTU, which leads to greater complexity and texture in the finished wine. Following completion of fermentation SO<sub>2</sub> 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. In October 8 barrels were hand selected following rigorous sensory assessment and blended together in preparation for cold and heat stabilisation, filtration and bottling in December 2017.

### VINTAGE NOTES

The 2016/17 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 mid-November with spectacular results leading to some early crop thinning in the reds. Fine, 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! In general yields were good and so was quality, marking 2017 as a year to watch for both whites and reds.

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### WINEMAKING DATA

GEOGRAPHICAL INDICATION | Wilyabrup, Margaret River  
WINEMAKERS | Eloise Jarvis, Paul Callaghan, Ryan Gibbs  
OAK/MATURATION | French Oak (38% new) – 8 months  
ALC% VOL | 13.2%      TA | 8.2 g/l      PH | 3.11

