

DRIFTWOOD

MARGARET RIVER

ARTIFACTS

chardonnay

2018



COLOUR

Bright lemon straw.

AROMATICS

Delicious complex aromas of citrus tart, juicy pear, white peach, nougat and cashew nut with subtle honeysuckle and citrus blossom floral notes.

PALATE

The palate is creamy and rich, balanced by crisp pink grapefruit and lime flavours, mineral acidity, perfectly integrated vanilla spiced subtly toasted French oak and a finish that is long and flavourful leaving you wanting more.

OAK MATURATION

100% Barrel fermentation (22% new French oak) for 9 months.

AGEING POTENTIAL

Drink now to 10 years.

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 before transferring to barrel. All barrels underwent a wild fermentation in conjunction with moderate – high solids. 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 9 months maturation in barrel. In November the batches were blended together in preparation for cold and heat stabilisation, filtration and bottling in December 2018. This wine is a true expression of its single vineyard origins.

VINTAGE 2018

If you could map out a dream run this season would be it! Spring budburst was followed smoothly by good shoot growth with warm spells accelerating elongation. Rainfall through spring was timely. Flowering was solid in early November, with only one windy event causing concern in chardonnay blocks with southerly aspects. Mild conditions continued through to summer with December rains filling out canopies further with little need for irrigation. Veraison commenced early to mid-January. Again, timely rain mid-January kept all vines happy and vibrant with fabulous acid retention and flavours intensifying in the whites steadily. Vintage commenced at the end of February and our final harvest was 17th April, another ripper from Margaret River!

WINEMAKING DATA

Geographical Indication / Margaret River

Harvest Date / 14 February – 1 March

pH / 3.22 Titratable Acidity / 7.8 g/L

Reducing Sugar / 2.2 g/L Alcohol / 13.4%

