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WOODLANDS

MARGARET RIVER WINERY

2019 'Chloe' Chardonnay

2019 was a classic year for Margaret River, avoiding both extremes of heat and of rainfall. In fact, 2019 was indeed very close to the average vintage conditions of Margaret River in the 1980's and 1990's. These mild conditions were ideal for flavour development and retention of acidity, and our 2019's are showing wonderful brightness, delicacy and balance.

Our 'Chloe' is produced from a 0.8 hectare plot located at the north-east corner of the Woodlands Vineyard, immediately east of our original Cabernet Sauvignon plantings. The plot lies at the top of a south facing slope where the soil is composed of deep loam topsoil over clay. This plot is the most shaded location on our vineyard- protected on the west, north and east.

Our 2019 'Chloe' was handpicked, then taken straight up the hill to the winery to be whole bunch pressed and pressed to barrel. Fermentation proceeded well, with the must fermenting without the addition of yeast. Following fermentation the wine remained in barrel with the lees stirred once a month. After 12 months 60% of the wine was transferred to tank, with the remainder rested in large format oak, until bottling in July 2020.

The colour of this wine is an intense pale straw.

The nose is gentle and calming – with a complex array of nectarine, white peach, notes of roasted pine cone, and toasty French oak influences.

Still youthful and primary at this stage -the palate shows the classic Chardonnay orchard fruit flavours nectarine and white peach. Streamlined, linear, and polished – it's marked by a marriage of the phenolics and natural acidity.

This wine will be best enjoyed from 2025 - 2029.

Pair with;

Cream of wild mushroom and truffle soup served with garlic croutons and shaved parmesan.

