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WOODLANDS

MARGARET RIVER WINERY

2020 Woodlands Brook Chardonnay

This Chardonnay is produced from a 7 hectare close-planted plot of selection massale Wenté (Mendoza) clone vines on our Woodlands Brook Vineyard. This plot resides on a gentle south facing slope, mostly similar to the 'Chloe' block at Woodlands – with sandy loam over clay, and planted with a density of 2m between rows and 1.5 metre between vines.

Our goal is to produce a wine of purity and precision, made without artefact and additions, that expresses its site. As the vines mature and our knowledge of the incoming fruit develops, this wine will mature in style. But even at this stage the quality of the site and fruit is extremely promising. To this end, we are evolving the barrel program on this wine to have a less oak flavour, but retain the complex flavours and mouthfeel brought by the vessel. In 2020 we used 300L hogs heads and 500L puncheons, all French, 35% being new and the balance one and two years old.

This wine was handpicked before being whole bunch sorted and whole bunch pressed to barrel. Ferments went well with no yeast added, and some malolactic conversion occurred naturally in barrel also. The wine remained in barrel for a total of 10 months before being filtered and bottled in November 2020.

This wine is an intense pale straw colour. The nose is fine, delicate, and aromatic - showing white peach, nectarine, white flowers, notes of rock melon and orange zest, and a touch of barrel ferment struck flint. The palate is fine yet powerful, with a dense entry and rich middle palate of ripe orchard fruits, brioche, and some grapefruit. The finish is long and bright, with a touch of phenolic grip.

This wine will be best enjoyed from 2023 to 2031.

Pair with;
Ripe diced rockmelon,
Grilled tiger prawns and summer salsa,
Gougeres with savoury mushroom filling.

