



# DRIFTWOOD



SINGLE SITE

## CHARDONNAY

MARGARET RIVER 2018

### COLOUR

Brilliant pale lemon with hints of green hues.

### AROMATICS

This elegant refined chardonnay displays complex aromas of white stone fruits, lemon sorbet, orange blossom, frangipani, vanilla yogurt, butterscotch and toasted walnuts.

### PALATE

The palate is lined with layers of creamy texture, crunchy vibrant pure fruit and fragrant floral flavours bound by well-integrated complementary French oak that lingers on the tongue. Delicate phenolics dance with grapefruit pith and lemon juice which gives way to a driving mineral backbone, 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. 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 9 months maturation in barrel. In November 8 barrels were hand selected following rigorous sensory assessment and blended together in preparation for cold and heat stabilisation, filtration and bottling in December 2018.

### VINTAGE NOTES

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 | Wilyabrup, Margaret River

WINEMAKERS | Kane Grove

OAK/MATURATION | French Oak (44% new) – 9 months

ALC% VOL | 13.5%      TA | 7.9 g/l      PH | 3.20

