

DRIFTWOOD

MARGARET RIVER

ARTIFACTS

chardonnay

2019



COLOUR

Bright lemon straw.

AROMATICS

Handpicked estate grown fruit, whole cluster pressed and naturally fermented displaying complex layers of lime tart, pink grapefruit, white nectarine, honeycomb and jasmine floral notes.

PALATE

The palate is creamy and rich, balanced by crisp mineral acidity and quality French oak driving a long and flavourful finish.

OAK MATURATION

100% Barrel fermentation (35% 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 early November the batches were blended in preparation for cold and heat stabilisation, filtration and bottling in late November 2019.

VINTAGE 2019

Harvest amazingly began on the same day as 2018, “Valentine’s day,” although it was only some of our earlier ripening blocks that got the ball rolling. Further Chardonnay harvests followed through the later stages of February until a white grape avalanche rolled through with the Sauvignon Blanc and Semillon coming in hard and fast through early to mid-March trying to beat rainfall events. The weather was testing through April; cooler with some more rainfall events. Luckily the hard work in the vineyard done through January with leaf plucking and fruit thinning reducing disease pressure and allowing the red grapes to reach physiological ripeness. Red harvest commenced with Shiraz coming off bright and aromatic in early-mid April, followed by the Merlot and Cabernet Sauvignon batches through to late April showing great intensity.

WINEMAKING DATA

Geographical Indication / Margaret River

Harvest Date / 14 February – 6 March

pH / 3.16 Titratable Acidity / 7.7 g/L

Reducing Sugar / 2.0 g/L Alcohol / 12.7%



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