

# *miles from nowhere*

**MARGARET RIVER**

## **2016 CHARDONNAY**

**Appellation:** Margaret River

**Varietals:** 100% Chardonnay

**Closure:** Screwcap

**Alcohol:** 13.1%

**Winemaking notes:** Fruit was harvested in the cool of early morning. Individual batches were pressed lightly to void extracting any harsh phenolics. Following settling, a portion of the juice was racked to French oak for fermentation. Yeast strains isolated from Burgundy and Portugal were used to enhance fruit aromas, wine structure, mouth feel and complexity. Post fermentation the wine received regular stirring or battonage to produce a wine that is creamy and viscous in texture. Various wine batches were blended in tank and given a light fining prior to bottling.

**Oak:** 6 months.

**Cellaring:** 3 years.

**Appearance:** Pale green with a straw tinge

**Nose:** The nose presents an impressive amount of varietal character which is fresh yet complex. The bouquet is flinty with aromas of melon and stone fruit with a hint of lemon. These are complimented with nutty, biscuity oak characters.

**Palate:** The palate expresses a purity of good fruit with flavours of crisp nectarine with hints of apricot and lemon curd. Careful oak integration through gentle stirring on yeast lees has resulted in a desirably rich and creamy palate with a generous finish of hazelnuts and nougat with a tight lemon acidity to finish.

**Food Pairing:** Warm chicken salad with peach, mango and macadamia nuts.

**Allergens:** Contains Sulphites. Fined with the aid of fish and skim milk products. Traces may remain.

