

miles from nowhere

MARGARET RIVER

2017 CHARDONNAY

Appellation: Margaret River

Varietals: Chardonnay

Closure: Screw cap

Alcohol: 13.2%

Winemaking notes: Fruit for this wine was harvested on cool early mornings in early March, three weeks later than in previous years. Individual parcels of chardonnay fruit were destemmed then lightly pressed to avoid extracting any harsh phenolics from the grape skins or seeds. Following settling, a portion of the juice was racked to French oak for fermentation while the rest remained in stainless steel tanks. The individual batches were inoculated with yeast strains isolated from Burgundy and Portugal selected to enhance fruit aromas, wine structure, mouth feel and complexity. Post alcoholic fermentation the wine received regular stirring or battonage to produce a wine that is creamy and viscous in texture. Each wine batch was individually assessed before being blended to produce the final wine. The final blend was lightly fined and filtered prior to bottling.

Oak: 3 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.



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