

2018
STEVENS ROAD
CHARDONNAY



VARIETY: 100% Chardonnay
REGION: Margaret River, W.A.

TECHNICAL: pH: 3.07
Alc.: 13.0% v/v
TA: 8.3 g/L
Free SO₂: 38 ppm
Residual Sugar: 2.5 g/L
VA: 0.46 g/L
Total SO₂: 128 ppm

TASTING NOTES

COLOUR: Pale straw.

BOUQUET: The bouquet of this elegant, yet striking Chardonnay offers white peach, lemonade citrus and frangipani floral notes with hints of quartz and river stone in the background.

PALATE: The palate is medium bodied offering stone fruits and zesty citrus flavours. Textural yoghurt/nougat characters derived from lees stirring in barrel are well balanced by natural acidity and trademark Stevens Road minerality. Complex and intriguing, the wine finishes crisp and clean with persistent length of fruit.

CELLARING POTENTIAL:

This stylish Chardonnay will certainly reward careful cellaring over the next 3-5 years developing further complexity from bottle maturation.

VINTAGE CONDITIONS

The growing season began with good, even budburst after average Winter rainfall. The mild Spring which followed ensured that there was good flowering and fruit set. A moderate start to Summer, with no heat extremes, set up the harvest well with white varieties offering great flavour intensity and bright acidity. There was an incredible display of Marri blossom (tagged as a once in a generation 'mega-blossom') which meant bird pressure was practically non-existent whilst the whites were harvested. A minor rain event occurred in mid-March which was followed by fine, warm conditions that prevailed right through to middle of April, allowing all red varieties to achieve great flavour and tannin ripeness. In summary 2018 will be remembered as an outstanding vintage!

Fruit from Block 2 of our Stevens Road Vineyard, which is situated on the Boodjidup Brook about 3km from the winery, is used in this single vineyard wine. This block tends to be one of our first vineyards to be harvested every vintage (alongside our Lagan Estate – the source of our Reserve Chardonnay). This mature, low yielding vineyard consistently produces some of our best Chardonnay, so much so that the pedigree of the vineyard deserves recognition in its own right and is bottled as a single vineyard wine.

WINEMAKING

The Gingin clone Chardonnay was hand-picked and whole bunch pressed followed by 100% natural fermentation in select French oak barriques (25% new). Barrels were lees stirred regularly throughout a nine-month oak maturation period, without any malolactic fermentation. Only the best barrels were selected for the final blend which was put together in November 2018.