



# 2019

## ‘SUN ON YOUR SKIN’ CHARDONNAY

### Story

After a regional tasting of Margaret River chardonnay, we noticed that the method in which these wines were made was similar. Tasting 200 Chardonnay's and all had been made by whole bunch pressing, barrel fermentation and partial malolactic fermentation, the result was positive but all of the wines tasted similar. At L.A.S. VINO we aim to create wines that are different and delicious and given that we weren't happy with the status quo we wanted to turn this method on its head. Let's see what would happen to the chardonnay using a method normally reserved for red grapes and red wine (skin contact).

We hand picked chardonnay from a singular vineyard in the Willyabrup valley. Dry grown, gin gin clone 30 year old vines. The fruit was chilled overnight prior to bunch sorting and then berry sorting. The berries were left whole and the chardonnay fermented naturally on skins. We drained off some of the fermenting juice to barrique at 10 days, another lot of wine to a set of barrels at 20 days and a final two barrels were filled at 35 days skin contact. Only 6 barrels were made. The barrels went through a partial malolactic fermentation and tasted completely unique in comparison to 'traditional' chardonnay. The wine was left to soften and mature in oak for 14 months prior to blending and bottling.

You could call this an orange wine, but it really is like no orange wine we have tasted. The wine is full, smooth and easy drinking, with flavours of honey, peach and cooked pear. Almost like eating a warm apple pie with honey and cream on top. A truly unique expression of Chardonnay from the Margaret River region.

### Winery

Variety: Chardonnay  
Fermentation: Natural  
Vessel: Aged barriques  
Malo: Partial  
Time: 14 months with lees stirring  
Skin Contact: Average 20 days  
Fining: None  
Closure: Diam 10s / Wax  
Sorting: Bunch and Berry sorting

### Vineyard

Soil: Karri Loam  
Elevation: 80m  
Sub Region: Willyabrup  
Method: *Sustainable*  
Vine Age: 30 years  
Vines: VSP  
Sea: 3000m away  
Picks: Singular hand pick

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