



2021

Chardonnay 'Barrels of Metricup'

Story

It's becoming difficult to find quality chardonnay in Margaret River. Demand is outstripping supply for this low yielding vine and high quality fruit. It's even more difficult to find certified organic vineyards. So when we found both in the heart of Metricup, we jumped at the opportunity to make wine from the site.

Mature vines grown in sandy loam soils with a clay subsoil. Hand picked, chilled, sorted whole bunch pressed and fermented naturally in barrique. Acids from the 2021 vintage were naturally high so the wine went through a full malolactic fermentation with fortnightly lees stirring to provide additional complexity and structure.

The wine spent 10 months in barrique (20% new) prior to blending and bottling with no fining nor filtration. Due to this some sediment will remain in the bottle and will help the wine mature.

Taste

Refreshing and crisp with beautiful acidity giving line and length. Flavours of preserved lemon, sea salt with a touch of nori. Notes of agarve, lime and pepper providing additional complexity. A contrast to the 'Wildberry Springs' but in the best of ways.

Winery

Variety: Chardonnay
Fermentation: Natural
Vessel: 225L Barriques (20% new)
MLF: Yes, fortnightly battonage
Time: 10 months in oak.
Closure: Diam 10s / Wax
Finning: None (Vegan Friendly)
Sorting: Hand Pick & Bunch sorting
Alc: 13.5%

Vineyard

Soil: Sandy loam and clay
Elevation: 80m
Sub Region: Metricup
Method: Certified Organic
Vine Age: 25 years
Vines: VSP
Sea: 12km away
Picks: Singular hand pick,

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