



MARGARET RIVER



CHARDONNAY

WINE SPECIFICATION

Vintage | 2017

Grape variety | 100% Chardonnay (Mendoza clone, commonly referred to as Gin Gin in W.A)

Oak maturation | 8 months in 25% new and 75% 1-4 year old French Barriques

Typical analysis | 13.0% Alc/Vol

Release date | December 2017

TASTING NOTES

Colour | Pale straw with hints of green

Aroma

Clean and bright with creamy lees and nutty oak. There is fennel, peach and lime with a slight lanolin-smokey note.

Palate

Rich and creamy with good acid drive. The palate has nutty French oak with creamy lees, peach, fennel and butter. The finish is fine and firm. A restrained Chardonnay that will improve with age.

Food matches

Pumpkin ravioli, grilled veal chops.

Peak drinking | Drink upon release or over the following 4 - 5 years.

WINEMAKERS COMMENTS

Viticulture

Our Chardonnay vines were meticulously managed to ensure a balanced crop was ripened during the cooler and consistent vintage of 2017. Picking of our best chardonnay commenced on the 8th of March and was completed on the 24th of March.

Winemaking

The hand-picked fruit was held in cold storage overnight to eliminate the need for must chilling. After pressing off skins and separating press fractions, the juice was allowed to settle naturally before racking to achieve a desired level of solids. The juice was then transferred to French oak barriques and puncheons to commence fermentation with a mix of inoculated and wild fermentation. 44% of the wine was put through malo-lactic fermentation for the sole purpose of reducing the higher than normal malic acid levels in the juice, which was due to the cooler than normal growing season. Stirring of the yeast lees continued for seven months before the wine was allowed to clarify and rest on lees

Storage/Bottling

Bottled in November 2017 under screwcap into a premium burgundy bottle. This closure should extend the cellaring life of the wine by reducing subtle oxidative robbing flavour.

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