

LIFESTYLE CHARDONNAY

WINE SPECIFICATION

Vintage | 2020

Grape variety | 100% Chardonnay

Oak maturation | 20% in 1-2 year old barrels for 6 months

Typical analysis | 12.5 Alc/Vol

Release date | October 2020

TASTING NOTES

Colour | Pale straw/green.

Aroma

Ripe stonefruit with nutty-cashew oak. There's creamy lees with more complex notes of smoke and lanolin.

Palate

Rich, soft and creamy texture. There are ripe fruit characters of peach and nectarine with toasty oak and creamy lees.

Food matches

A range of light dining cuisine, an everyday wine for all occasions.

Peak drinking | Drink now

WINEMAKERS COMMENTS

Viticulture

Fruit is sourced from neighboring properties in the northern Yallingup sub-region of Margaret River. Direct input from Forester's viticulturist ensures well balanced canopies and crops are grown for the ripe style desired. The 2020 vintage was a warm year for white grapes in Margaret River, allowing plenty of time during February and March to ripen the fruit to our specification.

Winemaking

Modern white wine making techniques are employed in the production of the Lifestyle Chardonnay, with temperature control considered critical from the moment the fruit reaches the winery. The fruit is destemmed and crushed, then must chilled and pressed off skins in a very short space of time. The clarified juice is then racked to a mix of barrels and stainless steel tanks for fermentation with a selected yeast strain. Both tanks and barrels are stirred on yeast lees during their maturation period.

Storage/Bottling

Bottled under screwcap into a burgundy bottle.

