

LIFESTYLE CHARDONNAY

WINE SPECIFICATION

Vintage | 2023

Grape variety | 100% Chardonnay

Oak maturation | 40% in 1-4 year old barrels for 3 months

Typical analysis | 12.9 Alc/Vol | 7.6 Standard drinks

Release date | May 2023

TASTING NOTES

Colour | Pale straw.

Aroma

Clean with bright fruit aroma of apple, lime, kiwifruit and peach. There's subtle creamy lees with nutty oak and a hint of fennel.

Palate

Rich and full with a soft creamy texture. There's more creamy lees and nutty oak with fresh fruit characters of apple, kiwifruit, honeydew melon and peach.

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 2023 vintage was a mild 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 de stemmed and crushed, then must chilled and pressed off skins in a very short space of time. The lightly clarified juice is then racked to barrels and stainless steel tanks for fermentation with a mix of wild and added yeast. Both tanks and barrels are stirred on yeast lees during their maturation period.

Storage/Bottling

Bottled under screwcap into a burgundy bottle.





LIFESTYLE CHARDONNAY ACHIEVEMENTS

2021 LIFESTYLE CHARDONNAY

Winestate Magazine - **94 Points**

Perth Royal Wine Awards 2021 | **Bronze**

2018 LIFESTYLE CHARDONNAY

Royal Adelaide Wine Show 2019 | **Bronze**

HALLIDAY WINE COMPANION

2019 Lifestyle Chardonnay - 89 Points