



# MORLET

of margaret river

## 2020 CHARDONNAY

### STATISTICAL INFORMATION

appellation:	100% Margaret River (Wilyabrup)
composition:	100% estate grown chardonnay
alcohol:	13.12%
residual sugar:	<0.1 g/L
TA:	7.5 g/L
pH:	3.21

### TASTING NOTES

colour:	light straw
nose:	stone fruit & brioche notes
palate:	citrus and flinty notes; mid palate richness
weight:	medium body
length:	good length
acid balance:	refined
tannins:	nil
flavours:	nectarines, grapefruit, brioche

### WINEMAKERS COMMENTS

this small batch Margaret River chardonnay displays a lifted bouquet of nectarines, grapefruit and brioche dough. wild fermentation delivers a light flinty note, while fine french oak maturation and extended time on lees provide complexity and mid palate richness to the wine yet retaining precision and impressive length. produced in extremely small quantities, this wine is a reflection of both site and season.

### VINEYARDS NOTES

vines:	1,894 on 1.13Ha, planted 1999
pruning:	cane, August 2019
bud burst:	early September 2019
verasion:	early January 2020
irrigation:	yes
spray:	sulphur/lime only
verasion:	early January 2020
irrigation:	yes
spray:	sulphur/lime

### HARVEST NOTES

harvest date:	1 February 2020
method:	hand pick
baume:	12.5
yield (t/h):	2.04

### WINEMAKING NOTES

fermenter:	oak barrels, with bâtonnage
yeast:	indigenous (wild) yeast
pressing:	whole bunch day of harvest
oak:	new 33% and old french oak
cooperage:	Latour
fining:	bentonite
bottling:	December 2020
preservative:	light sulphur
cellaring potential:	3- 5 years
food pairing:	seafood, pasta, risotto, soufflé

